Blueberry and Strawberry Cloud Cake with Meringue

czas przygotowania: 180 min

poziom trudności: trudny



A spectacular layered cake combining a buttery shortcrust pastry base with a fruity blueberry and strawberry jelly filling, a smooth mascarpone cream and a delicate, crispy meringue. Finished with toasted flaked almonds, this impressive dessert offers a delicious balance of fruity freshness, creamy sweetness and crunchy textures. Perfect for summer celebrations, family gatherings and special occasions.

Składniki

For the shortcrust pastry:

- Plain flour – 190 g
- Icing sugar – 40 g
- Gellwe Baking Powder – ½ tsp
- Cold butter – 120 g
- Egg yolks – 3

For the fruit filling:

- Blueberries – 300 g
- Strawberries (chopped) – 300 g
- Blueberry jam or conserve – 200 g
- Gellwe Blueberry Flavour Jelly – 2 sachets
- Hot water – 600 ml

For the mascarpone cream:

- Whipping cream (30–36% fat, chilled) – 500 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 1 sachet

Sposób przygotowania

- Mascarpone – 250 g
- Icing sugar – 3 tbsp
- Gellwe Vanilla Sugar – 2 tsp

For the meringue:

- Egg whites (at room temperature) – 5
- Flaked almonds – as desired