Chocolate Strawberry Layer Cake

czas przygotowania: **90 min**

poziom trudności: **trudny**



An indulgent chocolate layer cake combining rich, moist chocolate sponge with a smooth, creamy chocolate filling and fresh, juicy strawberries. Made with dark chocolate and Gellwe Food Gelatine, this elegant homemade cake is finished with strawberries for a beautiful, fruity touch. Perfect for birthdays, family celebrations and special occasions.

Składniki

For the chocolate sponge:

- Dark chocolate – 150 g
- Butter – 135 g
- Egg yolks – 5
- Sugar – 150 g
- Plain flour – 75 g
- Potato starch – 70 g
- Egg whites – 5
- Sugar – 20 g

For the chocolate cream:

- Gellwe Food Gelatine – 5 g
- Water – 30 ml
- Egg yolks – 2
- Gellwe Icing Sugar – 50 g
- Whole milk (3.2% fat) – 300 ml
- Dark chocolate – 200 g

Additionally:

- Strong coffee – ½ cup

Sposób przygotowania

- Fresh strawberries – 600 g