Layered Strawberry Cake

czas przygotowania: **75 min**

poziom trudności: **trudny**



An elegant layered strawberry cake combining a delicate almond and white chocolate sponge with a smooth mascarpone cream and a refreshing strawberry mousse. Finished with a fruity jelly layer and fresh strawberries, this beautiful dessert offers the perfect balance of creamy sweetness and fruity freshness. An impressive centrepiece for birthdays, summer celebrations and special occasions.

Składniki

For the almond sponge:

- White chocolate – 120 g
- Butter – 60 g
- Sugar – 85 g
- Eggs – 3
- Plain flour – 35 g
- Ground almonds – 90 g
- Gellwe Baking Powder – 1 tsp
- Salt – ⊠ tsp

For the mascarpone cream:

- Mascarpone – 250 g
- Whipping cream (30% fat) – 200 ml
- Icing sugar – 30 g
- Gellwe Vanilla Sugar – 16 g
- Gellwe Food Gelatine – 3 g
- Cold water – 20 ml

For the strawberry mousse and jelly layers:

- Gellwe Strawberry Flavour Jelly – ½ sachet

Sposób przygotowania

- Gellwe Lemon Flavour Jelly – ½ sachet
- Boiling water – 150 ml
- Cold water – 150 ml
- Strawberries – 300 g