Mango and Strawberry Layer Cake

czas przygotowania: **60 min**

poziom trudności: **trudny**



A delicious layered cake combining a light, chocolatey sponge with two smooth, fruity cream layers. The tropical sweetness of mango pairs beautifully with the refreshing flavour of strawberries, while Gellwe Mango Flavour Jelly and Wild Strawberry Flavour Jelly give each layer its delicate texture. Finished with whipped cream and fresh strawberries, this colourful dessert is perfect for summer celebrations, birthdays and special occasions.

Składniki

For the cocoa sponge:

- Large eggs (yolks and whites separated) – 4
- Sugar – 150 g
- Plain flour – 80 g
- Gellwe Extra Dark Cocoa Powder – 30 g
- Gellwe Baking Powder – 1 tsp
- Vegetable oil – 90 ml

For soaking the sponge:

- Water – 70 ml
- Lemon juice – 1 tbsp
- Icing sugar – 1 tsp

For the mango and strawberry cream layers:

- Whipping cream (30–36% fat, chilled) – 600 ml
- Gellwe Mango Flavour Jelly – 1 sachet
- Gellwe Wild Strawberry Flavour Jelly – 1 sachet
- Gellwe Food Gelatine – 2 tsp
- Water – 4 tbsp (for the gelatine)

Sposób przygotowania

- Icing sugar – 80 g
- Mango purée – 250 g
- Strawberries (blended into a purée) – 250 g

For decoration:

- Whipped cream – as desired
- Fresh strawberries – as desired