Raspberry Cloud Cake with Meringue

czas przygotowania: 135 min

poziom trudności: trudny



A beautifully layered raspberry cake combining crisp shortcrust pastry, a refreshing raspberry jelly filling, smooth mascarpone cream and a delicate, airy meringue topping. With its irresistible contrast of textures and the perfect balance of fruity freshness and sweetness, this elegant dessert is ideal for celebrations, family gatherings and special occasions.

Składniki

For the shortcrust pastry:

- Plain flour – 150 g
- Gellwe Baking Powder – ½ tsp
- Egg yolks – 3
- Icing sugar – 30 g
- Butter – 100 g

For the meringue layer:

- Egg whites – 3
- Caster sugar – 150 g
- Potato starch – 2 tsp

For the raspberry jelly layer:

- Raspberries (fresh or frozen) – 600 g
- Gellwe Raspberry Flavour Jelly – 3 packs
- Boiling water – 750 ml

For the mascarpone cream:

- Whipping cream (36% fat) – 500 ml

Sposób przygotowania

- Mascarpone – 250 g
- Icing sugar – 3 tbsp
- Gellwe Food Gelatine – 1 tsp