Strawberry Charlotte Cake

czas przygotowania: **45 min**

poziom trudności: **trudny**



An elegant no-bake strawberry Charlotte cake with a beautiful border of delicate sponge fingers and a light, creamy mascarpone filling packed with juicy strawberries. Topped with fluffy whipped cream, fresh strawberries and a glossy strawberry jelly glaze, this impressive dessert is perfect for summer celebrations, birthdays and special occasions.

Składniki

For the mascarpone cream:

- Mascarpone (chilled) – 500 g
- Whipping cream (36% fat, chilled) – 250 ml
- Strawberries (chopped) – 400 g
- Hot water – 190 ml
- Icing sugar – 5 tbsp
- Gellwe Vanilla Sugar – 2 tsp

For the sponge finger base:

- Sponge fingers (ladyfingers) – 270 g

For soaking the sponge fingers:

- Water – 40 ml
- Lemon juice – 1 tbsp
- Icing sugar – 1 tsp

For the topping:

- Whipping cream (30–36% fat) – 200 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 1 tsp

Sposób przygotowania

- Icing sugar – 1 tbsp
- Strawberries – 300 g
- Gellwe Strawberry Flavour Jelly – 2 tbsp
- Hot water – 100 ml
- Fresh basil or lemon balm leaves (optional) – as desired