Strawberry Mousse Cake with Mirror Glaze

czas przygotowania: **75 min**

poziom trudności: **trudny**



An elegant strawberry mousse cake that combines a delicate coconut and almond sponge with a fruity strawberry jelly centre and a light, creamy mousse. Finished with a glossy pink mirror glaze, fluffy whipped cream and fresh strawberries, this impressive layered dessert is perfect for birthdays, celebrations and special occasions.

Składniki

For the sponge cake:

Natural yoghurt – 110 g
Vegetable oil – 40 ml
Egg – 1
Sugar – 60 g
Fine plain flour – 90 g
Gellwe Baking Powder – 1 tsp
Desiccated coconut – 1 tbsp
Flaked almonds – 1 tbsp

For the strawberry jelly insert:

- Strawberries – 300 g
- Sugar – 3 tbsp
- Gellwe Food Gelatine – 9 g
- Cold water – 2 tbsp

For the cream mousse:

- Whipping cream (30% fat) – 850 ml
- Gellwe Clear Jelly – 2 sachets
- Hot water – 400 ml

Sposób przygotowania

For the mirror glaze:

- Water – 150 ml
- Sugar – 300 g
- Sweetened condensed milk – 180 g
- White chocolate – 250 g
- Gellwe Food Gelatine – 20 g
- Cold water – 2 tbsp
- Gellwe Strawberry Flavour Jelly – 1 tbsp
- Red gel food colouring – ½ tsp

For the whipped cream topping:

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

For decoration:

- Fresh strawberries – as desired
- Desiccated coconut – as desired