Yoghurt Cake with Peaches and Blueberries

czas przygotowania: 70 min

poziom trudności: trudny



A light and fruity yoghurt cake with a delicate almond sponge, smooth peach cream and juicy blueberries. A layer of raspberry jam adds a delicious contrast to the creamy filling, while whipped cream, sweet peaches and crunchy pistachios provide an elegant finishing touch. A refreshing dessert that's perfect for summer gatherings, birthdays and special occasions.

Składniki

For the almond sponge:

- Eggs (whites and yolks separated) – 3
- Plain flour – 100 g
- Gellwe Vanilla Sugar – 1 tsp
- Gellwe Baking Powder – ½ tsp
- Ground almonds – 50 g

For soaking the sponge:

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

For the peach and yoghurt cream:

- Natural yoghurt (chilled) – 350 g
- Whipping cream (30% fat, chilled) – 400 ml
- Icing sugar – 7 tbsp
- Gellwe Peach Flavour Jelly – 2 sachets
- Hot water – 500 ml
- Blueberries – 250 g

Sposób przygotowania

- Tinned peaches in syrup – 1 tin

For assembly:

- Raspberry jam – 4–5 tbsp

For decoration:

- Whipping cream (36% fat) – 200 ml
- Icing sugar – 1 tbsp
- Chopped pistachios – as desired