

Brita cake

Amount

1 pcs

DESCRIPTION

Sweet and fresh strawberry cake with meringue layer. You can serve this cake cuted for 10 pieces or as a hole cake.

Weight of the
pastry

CAKE BASE

Ingredients	Amount	Unit
Butter	150	g
Sugar	140	g
Egg (yolks)	4	pieces
Wheat flour 550	135	g
Baking powder	12	g
Double cream	75	g
Milk	25	g

1. Place a baking paper on the bottom of a baking dish (about 43 cm x 37 cm) and grease it thinly with melted butter.
2. Separate the eggs yolks and whites.
3. Cream the soft butter and sugar until white foam and add the yolks one by one while still foaming.
4. Mix the dry ingredients. Measure the liquids and whisk them together.
5. Add the dry ingredients. Use a sieve for sifting the flour to the foam.
- Add also the liquids with a spatula. Do not whisk.
6. Spread the dough on the baking dish and make the meringue.

MERINGUE

Ingredients	Amount	Unit
Egg whites	4	pieces
Sugar	180	g
Vanilla sugar	6	g

7. Whisk the egg whites until soft peaks form.
8. Add the sugar gradually to the foam by whisking all the time.
9. Finally, add vanilla sugar.
10. Spread a wavy layer of meringue on top of the foamed shortbread.
11. Bake at 160 degrees for 20 minutes.
12. Let the cake cool down well. Remove the base from the baking paper with a knife and cut it in half.

FILLING

Ingredients	Amount	Unit
Double cream	350	g
Fresh cheese	250	g
Sugar	50	g
Vanilla sugar	3	g
Strawberry-rhubarbjam	250	g
Strawberries	350	g

13. Hull and cut the strawberries into four or six pieces.
14. Whip the double cream.
15. Whip the cream cheese and spice it with sugar. Combine with double cream.
16. Lift the second cake plate onto the serving plate.
17. Spread the jam on the top of the cake base.
18. Carefully spread the cream and cream cheese foam on top of the jam using a spatula or tablespoon.
19. Put the strawberry pieces on top.
20. Lift the second base of the cake on top of the first base.

DECORATION		
Ingredients	Amount	Unit
Strawberries	150	g
Fresh herbs		pieces
Edible and ecologically produced flowers	10	pieces
Powdered sugar	2	g

21. Place a dull in a piping bag and put the rest of the double cream and fresh cheese foam in a piping bag.

22. Decorate the cake with the whipped cream, strawberries, flowers, herbs and powdered sugar.