

STRAWBERRY CREAM CAKE

Ingredients:

Cream

6 eggs
1 1/8 cup sugar
1 lb. butter
6 leaves of gelatine¹

Cake

6 eggs
1 1/8 cup sugar
1 1/2 cup flour
9 Tbsp. melted butter
2 tsp. vanilla
1/2 tsp. lemon zest

Syrup

8 Tbsp. water
12 Tbsp. sugar
3 Tbsp. kirsch

Assembly

1 lb. strawberries
powdered sugar

To make the cream, beat the eggs and sugar over low heat until the mixture whitens and begins to thicken. Do not let it boil. Add the gelatin leaves dipped in warm water.¹ Let mixture cool slightly. Then add the eggs little by little to the softened butter. Refrigerate.

To make the cake, break the eggs in a heatproof bowl. Add the sugar. Place the bowl over a pan of hot water and beat 10 min. with an electric mixer. Gently incorporate the vanilla, flour, lemon zest, and melted butter. Pour the batter into a springform pan that has been buttered and floured and lined with parchment paper. Bake in a 350-degree oven for 20-25 min. Unmold immediately onto a rack to cool.

Prepare a syrup flavored with kirsch. Boil the water and sugar for 5 min. Add the kirsch, boil 1 min. more, and remove from heat. Slice the cake into 2 or 3 layers. Drizzle the kirsch syrup on the cake layers. Butter the inside of the springform pan and cut strips of waxed paper to place around the sides. Place the first cake layer inside. Spread half the cream on the first layer and arrange half the strawberries. Place the next layer on top and repeat. Place the third layer on top, syrup side down. Sprinkle the top with powdered sugar and decorate with a strawberry. If the cream is not very stiff, the cake can be frozen. Take it out of the freezer one hour before serving.

ACTIVITIES

1. What other fruits could you substitute for strawberries? At what time of year? What extra preparation might be necessary?
2. Search recipes on-line and find the difference between a *génoise*, a *quatre quarts* or a *cake*.
3. Search recipes on-line and find the difference between a *crème pâtissière*, a *crème anglaise* and a *crème bava-roise*.
4. Imagine similar recipes for a cake that would be called a *Poirier*, a *Cerisier* or an *Oranger*.
5. What fruit is kirsch made from? What region of France does it come from?

Notes

¹ If you can't find gelatin leaves, you can substitute powdered gelatin dissolved in a Tbsp. of boiling water. One packet of powdered gelatin equals 6 gelatin leaves.