



COMIC CAKE

INGREDIENTS

1pc 15cm round sponge cake
10 pcs large strawberries
300g **DLA White Rolled Fondant**
Dough

SYRUP:

15g granulated sugar
30g water

BUTTER CREAM:

160g egg white
160g granulated sugar
400g unsalted butter
1 tbsp black cocoa powder

PREPARATION:

bring the butter to room temperature to soften it

METHOD:

1. Make the syrup. Put the granulated sugar and water in a heat-resistant container and heat in the microwave until the granulated sugar dissolves.

2. Make the buttercream. Put the egg whites and granulated sugar in a bowl and mix over a hot water bath. When the egg

whites have warmed to 50°C, remove from the water bath and whisk until cooled. Add softly kneaded butter in 3 batches and mix. Set aside 100g for decoration and mix with black cocoa powder.

3. Slice the sponge cake into 2 pieces and apply the syrup from step 1 to one of the slices. Apply butter cream, cut half of the strawberries thinly and put them inside the cake and cover with the other slice of sponge cake. Coat the entire cake with buttercream. Chill in a refrigerator for 30 minutes.

4. Roll out the DLA White Rolled Fondant Dough thinly and wrap the cake.

5. Squeeze the remaining butter cream and top with strawberries.

6. Fill a pastry bag with the buttercream mixture with black powder and draw at the edge of the cake and the strawberries. Draw lines to make it look flat.

Recipe makes a 1 pc 15cm cake

FEATURED PRODUCT



Rolled Fondant
White