STRAWBERRY ZUCCOTTO

INGREDIENTS

GENOISE:
3	Eggs
80g	Sugar
60g	Cake flour
20g	Butter
20g	Milk

STRAWBERRY CREAM:
200g	Fresh cream
200g	*Strawberry Filling & Topping*
35g	Sugar
3g	Powdered gelatin
15g	Water (for gelatin)

FINISHING:
150g	Fresh cream
20g	Sugar
100g	*Strawberry Filling & Topping*
	Sprinkles

*Genoise can be replaced with commercially available sponge cake.

PREPARATION:
Warm mix of 20g butter and 20g milk.
Soak the powdered gelatin in water.

METHOD:
1. Bake the genoise: Combine eggs and sugar, heat to 40°C in a hot water bath and whisk until stiff peaks. Add in the cake flour and mix with a spatula. Add the warmed butter and milk, mix lightly, pour onto a baking pan lined with parchment paper, and bake in an oven preheated to 180°C for 13-15 minutes.

2. Put food wrap on a mold and place the cooled genoise at the bottom.

3. Make the strawberry cream. Mix 200g of fresh cream and 35g of sugar in a bowl. Add 200g of DLA Strawberry Filling & Topping and mix. Add softened gelatin by heating and melting.

4. Put the strawberry cream into the mold from step 2 on top of the genoise. Top it with a second layer of genoise and chill in the refrigerator to set. Once set, turn it upside down on a plate and remove from the mold.

5. Add sugar to fresh cream and whisk. Apply to the cake to decorate and add DLA Strawberry Filling & Topping in the center. Add a finishing touch of sprinkles.

FEATURED PRODUCT

Strawberry Filling & Topping