Fraisier Cake

Servings 8	Prep time : 1h30min	Cook time : 20min	Resting time : 3h

Ingredients

Sponge cake
- **3** eggs
- **95g** of granulated sugar
- **95g** of all-purpose flour

Diplomate cream (pastry cream+ whipped cream)
- **250g** of milk
- **1** egg
- **75g** of granulated sugar
- **1 tbsp** of vanilla sugar
- **20g** of cornflour
- **2 sheet (5g)** of gelatin
- **1** vanilla pod (or vanilla extract)
- **250g** of liquid cream (30% fat)

Soak syrup
- **150g** of granulated sugar
- **115g** of water

Setup / Decor
- **500g** of strawberries
- **250g** of marzipan
- **25g** of white chocolate
- Powdered sugar

Step by Step instructions

Make the Genoise Sponge

- Preheat the oven to **190 °C**. Prepare a cake ring—slightly smaller than your final ring—by greasing and flouring it.
- In a clean bowl, whisk together eggs and sugar until light, pale, and doubled in volume (about 10 minutes with a mixer)—this creates an airy base for your **fraisier cake**.
- Gently fold in the flour in two additions, using a spatula to preserve the batter's volume.
- Pour the batter into the ring and bake for approximately **15 minutes**, until a skewer comes out clean.
- Cool fully before slicing.

Make the Soak Syrup

- Combine sugar and water over medium heat until fully dissolved and large bubbles form.
- Remove from heat and allow to cool—the syrup will thicken as it does.

Prepare the Diplomat Cream

- Chill the heavy cream in the fridge. Soak gelatin sheets in cold water.
- In a saucepan, warm milk with the vanilla seed and pod for 20–30 minutes. Remove the pod before proceeding.
- Meanwhile, whisk egg, sugar, and cornflour until pale. Gradually whisk in warm milk, then return to the saucepan. Cook over medium heat, whisking constantly until thick.

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- Remove from heat, whisk in drained gelatin, then cool with plastic wrap touching the surface.
- Whip the heavy cream to firm peaks. When the pastry cream is cool, fold in the whipped cream gently to create a smooth **diplomate cream**.

Assemble the Fraisier Cake

- Slice the cooled sponge cake in half horizontally. Set the larger cake ring on your serving plate. Protect the inside of the ring with rhodoïd to get perfect outside look.
- Place the first sponge layer in the ring and lightly brush with cooled syrup.
- Hull and halve the strawberries. Arrange the largest halves around the inner ring edge, cut-side facing out.
- Pipe or spoon half of the diplomate cream over the cake and strawberries, spreading evenly.
- Add the remaining strawberries chopped in pieces to fill the center.
- Soak and layer the second sponge, brush with syrup, then gently press into the cream.
- Top with the remaining cream, filling the ring. Chill for at least **2 hours** to set.

Decorate & Finish

- When chilled, carefully roll out marzipan—dust the board with icing sugar for ease—place over the ring and press the edges with your rolling pin tocut to ring size.
- Melt white chocolate and drizzle over the marzipan.
- Arrange a few strawberry quarters on top. Take off the ring and the plastic.
- Serve and enjoy your **classic French strawberry cake**!