Matcha Strawberry Cake

Easter Recipe Inspiration



Recipe

Almond Sablé Base

butter (softened)	150g
icing sugar	100g
almond powder	50g
egg	50g
flourPinch of salt	250g
Totaal	**600g**

Almond Sablé Base

Cream butter, icing sugar, and almond powder.
Add the egg, mix, then fold in flour and salt.
Roll out to 3 mm, cut into desired cake base size, and bake at 160°C for 12–15 min until golden.

Matcha Sponge (microwave “moss” effect)

eggs	100g
sugar	80g
flour	50g
matcha powder	5g
melted butter	20g
Totaal	**255g**

Matcha Sponge (microwave “moss” effect)

Blend all ingredients until smooth.
Strain into a siphon (cream gun) with 2 charges.
Fill plastic cups 1/3 full and microwave for 40 sec at 800W.
Cool upside down, then tear into “moss” pieces.

Strawberry Insert

Ravifruit Strawberry Purée	200g
Cesarin Strawberry Filling (for extra fruit texture & stability)	50g
sugar	40g
pectin NH	4g
lemon juice	10g
Totaal	**304g**

Strawberry Insert

Warm purée to 40°C, mix sugar + pectin, whisk in.
Boil 1 min, add lemon juice, then stir in Cesarin filling.
Pour into molds, freeze.

Matcha Mousse

milk	250g
sugar	60g
gelatin (3 sheets)	6g
matcha powder	6g
white chocolate	200g
whipped cream (soft peaks)	300g
Totaal	**822g**

Matcha Mousse

Heat milk with matcha.
Whisk yolks + sugar, temper with hot milk, cook to 82°C (anglaise).
Add bloomed gelatin + white chocolate, emulsify.
Cool to 35°C, fold in whipped cream.

Assembly, layout and finishing

Place almond sablé base at the bottom.
Pour a layer of matcha mousse, insert frozen strawberry insert, cover with more mousse.
Freeze until set.
Spray with green velvet spray or dust with matcha powder for a mossy look.
Add torn matcha sponge “moss” and dried strawberries on top.Place Dobla Bunny in Flowerpot assortmentfigures on the cake.
Garnish with edible flowers, micro herbs, and freeze-dried strawberries for a spring garden effect.

Enjoy this exciting recipe.

Featured Product(s)



Bunny in flowerpot assortment