

FRAISIER



INGREDIENTS

Fraisier Sponge	
Tegral Sponge	250g
Eggs	187g
Water	25g
Double Cream	
Creme Patissiere Mix -Cremyvit	90g
Water	210g
Milk	100g
Vegetal Cream	200g
Filling	
Fresh Strawberries	450g
Strawberry Sugar Syrup	
Sugar	100g
Water	100g
Fresh Strawberry	100g
On top:	
Fresh Strawberries	400g
Glaze:	
Neutral Glaze	30g

METHOD

To make the **Strawberry Sugar Syrup**, bring a saucepan and boil the sugar, water and fresh strawberries. Once it boils, reduce the heat and let it cook for about 5 minutes then strain the mix so that you only have the flavored syrup.

To make the **Fraisier sponge**, pour in a large bowl all the ingredients and mix well for 4 minutes.

Note: You can use your machine as well

Grease the Pyrex mold with butter and cover with a sheet of baking paper to pour the sponge mix, spread evenly then put it in the oven and bake at 180 °C for 25 to 30 minutes.

Once baked, without unmolding, soak directly the strawberry syrup all over the sponge and then let it cool down.

To make the **Double cream**, mix the water with the Crème Patissiere Mix for about 4 minutes, In another bowl, take 200g of the 1L of Vegetable Cream and whip till you obtain a firm texture. Add the cold milk and stir then add it all into the Crème Patissiere mix.

Pour half of the of the double cream on top of the soaked sponge, spread it evenly with a spoon or spatula. Cut some fresh strawberries and display them over the cream, then cover it with the remaining double cream.

Note: Once the Vegetable cream box is opened, it last between 3 to 4 days maximum.

Place the Pyrex in the fridge for 30 minutes, then display some fresh Strawberries to decorate the top of the fraisier. Glaze the top with some **Neutral Glaze** to give it some shininess.