

Strawberry cake with the magimix

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For the Thermomix sponge cake :

120g sugar

100g flour

50g butter

4 eggs

1 vanilla bean

1 pinch of salt For the Thermomix syrup :

100g water

75g sugar

2 teaspoons of strawberry syrup

1/2 vanilla bean For the Thermomix cream :

500g milk

400g heavy cream

100g sugar

4 egg yolks

1 packet of agar agar

1/2 vanilla bean For the Thermomix almond paste:

200g almonds

20g sugar

2 egg whites

1 tablespoon of strawberry syrup

1 drop of red food coloring

1/2 teaspoon of almond extract For decoration :

500g strawberries

<div class="tac">For the Thermomix sponge cake : </div><b

How to make a delicious Thermomix strawberry cake with your TM31, TM5 or TM6 ?

For the sponge cake :

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Separate the egg whites from the yolks and place the whites in the Thermomix bowl, add a pinch of salt.

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Attach the whisk, set 4 minutes increasing the speed gradually up to 3.5.

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Preheat the oven to 190°C.

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1 minute before the timer ends, add 35g of sugar.

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Set aside the beaten egg whites.

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Put the egg yolks and sugar in the Thermomix bowl and set 30 seconds on speed 3.

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Add melted butter and 50g of flour and set 30 seconds on speed 4.

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Add the remaining flour and set 45 seconds on speed 4.

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Gently mix this mixture with the beaten egg whites.

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Place a sheet of parchment paper on your baking tray. Divide the batter in two and spread it on two different trays, then bake for 10 minutes.

For the strawberry syrup :

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Put water, sugar, strawberry syrup, and the vanilla bean in the Thermomix bowl and set 15 minutes at 100°C on speed 2.

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When the sponge cakes are ready, cut them to fit the size of your mold.

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Soak them with the strawberry syrup.

For the cream :

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Put the heavy cream, milk, egg yolks, sugar, agar agar, and the vanilla bean in the Thermomix bowl.

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Attach the whisk and set 7 minutes at 90°C on speed 4.

For the almond paste :

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Put the sugar in the Thermomix bowl and set 10 seconds on speed 9.

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Set aside.

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Blend the almonds for 50 seconds on speed 10.

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Add the sugar, food coloring, strawberry syrup, and set 10 seconds on speed 3.

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Set 30 seconds on speed 3 and slowly add the egg whites through the lid opening.

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Take the paste out of the bowl, wrap it in plastic wrap, and refrigerate for 30 minutes.

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Remove the paste from the fridge, roll it out, and cut it to fit the size of your mold.

For assembling :

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Place one of the sponge cake circles at the bottom of your springform pan.

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Cut the strawberries in half lengthwise and press them against the sides of your pan.

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Add half of your cream.

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Sprinkle with small pieces of strawberries.

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Add the remaining cream.

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Place the almond paste on top and decorate with strawberry pieces.

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Close your pastry ring.

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Refrigerate your strawberry cake for 12 hours.

You and your guests will enjoy this delicious Thermomix strawberry cake. Yum ;)