

# Charlotte aux Fraises

## Ingredients

- 1 pack lady fingers cookies
- 1 lb fresh strawberries
- 1/2 lb frozen raspberries
- 1 small teaspoon guar gum
- 8fl oz (20 CL) whipping cream (very cold)
- About 1- 1  $\frac{1}{2}$  cup "Fage"
- 6 spoons sugar



Plastic film

Square/ rectangular dish (or round if you like a challenge: you'll have to lay it with lady fingers cookies))

## Preparation

- 1) In a small saucepan, heat slowly the frozen strawberries with 1/3 cup water and 3 spoons of sugar. Stir from time to time, until it boils. Let it boils for 3 minutes.
- 2) While the raspberries are heating, put the Kitchen Aid bowl in the fridge, along with the whipping accessory. The whipping cream is there also of course
- 3) While the raspberries are heating and the bowl is cooling, wash the strawberries and cut them in little pieces.
- 4) When the raspberries are cooked, add the guar gum in it. Careful not to put it in one go: it would form a rubbery ball, not good. Better to sift it little by little and stir it. The gum will thicken the sauce when cooling. You can transfer the mixture into another container for it to cool faster.  
N.B. if you don't want to use gum, it is not mandatory. It's only to prevent the cake to spread like vomit when you'll cut it. The taste won't change.
- 5) Cover your dish with plastic film. Let it stick out in order to fold it down on the cake later. Cover the bottom and sides of the dish with lady fingers.
- 6) Take the whipping cream+bowl+ whip from the fridge, and make a Chantilly: pour the cream in the bowl, and whip it at full speed for about 1-3 minutes (depends...), add 3 spoons of sugar, mix again, add the Fage yogurt, mix.  
Tip: the Fage is only there to make the cake less "heavy". If you don't want it, just make Chantilly with 30 CL of cream.
- 7) Now the raspberries should have cooled. It mustn't be hotter than lukewarm. Mix together the raspberries, the Chantilly and the strawberries.
- 8) Pour the mix in the dish, on top of the lady fingers. Cover with a layer of cookies again, and close the plastic sheet on top. Gently pressure the film when covering, to expel the air.
- 9) Put in the fridge for one night at least: time for the lady fingers to absorb the humidity of the mixture.

If you have too much of cream/strawberry mixture, just make another smaller cake with it ;-)

The quantities are for a cake about 1,5 times the one I gave you: a 9-10 inches sided square.