

Strawberry Shortcake

Ingredients

1 paquet de biscuits à la cuillère
450 g de fraises fraîches
225 g de framboises surgelées
1 petite cuillère à café de gomme de guar
20 cl de crème fouettée (très froide)
Environ 1 à 400 ml de « Fage »
6 cuillères à soupe de sucre



Plastic film

Square/rectangular dish (or round for the most demanding: you will have to place biscuits on it with a spoon)

Preparation

- 1) In a small saucepan, gently heat the frozen strawberries with 80 ml of water and 3 tablespoons of sugar. Stir occasionally until boiling. Let boil for 3 minutes.
- 2) While the raspberries are heating, place the Kenwood bowl in the refrigerator, along with the whisk attachment. Whipped cream is in there too, of course.
- 3) While the raspberries are heating and the bowl is cooling, wash the strawberries and cut them into small pieces.
- 4) Once the raspberries are cooked, add the guar gum. Be careful not to add it all at once: it will form a rubbery ball, which is bad. Sift it gradually and stir. The gum will thicken the sauce as it cools. You can transfer the mixture to another container so that it cools more quickly.
N.B.: If you do not want to use eraser, it is not obligatory. This is only to prevent the cake from spreading like vomit when cutting. The taste will not change.
- 5) Cover your dish with plastic wrap. Leave it overhanging so you can fold it over the cake later. Cover the bottom and sides of the cookie dish with a spoon.
- 6) Remove the whipping cream, bowl and whisk from the refrigerator and prepare whipped cream: pour the cream into the bowl and whisk at full speed for 1 to 3 minutes (depending on the case). Add 3 tablespoons of sugar, mix again, add the Fage yogurt and mix.
Tip: Fage yogurt is only used to lighten the cake. If you don't want it, simply prepare whipped cream with 30 cl of cream.
- 7) The raspberries should now have cooled. They should not be hotter than lukewarm. Mix the raspberries, whipped cream and strawberries.
- 8) Pour the mixture into the dish, onto the biscuits with a spoon. Cover with a layer of biscuits and close the plastic film. Lightly squeeze the cling film to expel the air.
- 9) Place in the refrigerator at least overnight: while the spoon cookies absorb the moisture from the mixture.

If you have too much cream/strawberry left, prepare another smaller one.