



## Classic Strawberry Cream Cake

Sponge Cake:

- 4 medium or large eggs
- 135g sugar
- 1 tsp vanilla extract (or 1 packet of vanilla sugar, in which case use only 130g sugar)
- Pinch of salt
- 100g all-purpose flour
- 33g cornstarch
- 1 tsp baking powder

Additionally:

- 400g heavy cream with at least 32% fat, preferably 35%
- 100g sugar
- 100g water
- 1 vanilla bean
- 500g fresh ripe strawberries

### Instructions:

Preheat the oven to 180°C (350°F) with top and bottom heat. For the sponge cake, use a stand mixer to beat the eggs with sugar, vanilla extract, and salt until light and creamy, about 10-15 minutes, until tripled in volume. If using a stand mixer with a heating function, set it to 50°C (120°F) to help the sugar dissolve better and create an even firmer and more voluminous egg mixture. Sift the flour, cornstarch, and baking powder and gently but thoroughly fold them into the egg mixture in four portions, being careful and loving with the process. Pour the batter into a 25cm (10-inch) diameter cake pan and bake in the preheated oven for 20-30 minutes. Allow the cake to cool completely after baking.

In a small saucepan, combine the sugar, water, and the seeds from a vanilla bean. Briefly bring to a boil and then remove the saucepan from the heat (the syrup should still be quite liquid). Drizzle a bit of the liquid syrup over the sponge cake.

Wash the strawberries, remove the stems, and slice them if desired. Whip the heavy cream until stiff peaks form, then transfer it to a piping bag fitted with a star tip. Pipe the whipped cream onto the cooled sponge cake in large high rosettes. Arrange the whole strawberries closely side by side on top of the whipped cream. Bring the saucepan with the syrup to a boil again and let it simmer briefly this time, until the syrup slightly thickens. Brush each strawberry with the slightly thickened and still warm syrup to glaze them.