



Strawberry Ladyfinger Cake

Overview

Difficulty: Easy

Servings: 8-12

Preparation Time: 60 minutes

Cooking Time: 8 hours (Chilling time)

Ingredients

Cake Base

800g Fresh Strawberries

45 Pieces Ladyfinger Biscuits

60g Icing Sugar

280g Whipping Cream

350g Mascarpone Cheese (Softened)

10g Vanilla Extract

Strawberry Topping

200g Fresh Strawberries

15g Glazing Gel

Methods

Step 1

Trim about 1cm off 24 pieces of the ladyfinger biscuits. These will form the sides of the cake.



Step 2

Quarter all the strawberries and mix 800g of the quartered strawberries with icing sugar in a mixing bowl. Set them aside.



Step 3

Using a kitchen machine with a balloon whisk, whisk the whipping cream until a firm peak is formed.



Step 4

In another mixing bowl, whisk the mascarpone cheese and vanilla extract at speed '5' for about 2 minutes until smooth.



Step 5

Fold the whipped cream into the cream mixture.



Step 6

Place a piece of parchment paper on a plate and an 8-inch ring mould on top.



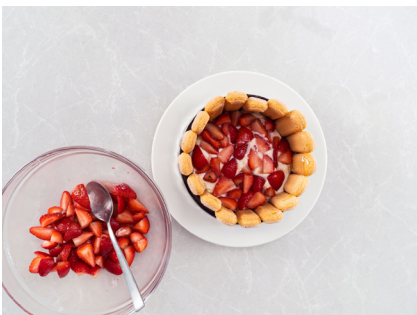
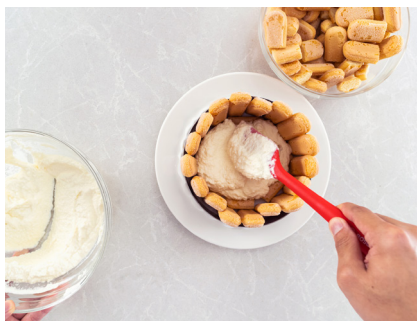
Step 7

Line the sides of the ring mould with the trimmed ladyfinger biscuits standing upright. The sugar coated side should be facing out. Line the base with the biscuits until well covered. Trim to fit if needed.



Step 8

Spread $\frac{1}{2}$ of the cream cheese mixture evenly over the biscuit base and layer with $\frac{1}{2}$ of the quartered strawberries with icing sugar.



Step 9

Create another layer with the remaining biscuits, cover with some of the cream cheese mixture and the remaining strawberries.



Step 10

Then spread the rest of the cream cheese mixture evenly on top of the strawberries. Wrap the cake with cling film, and set in the refrigerator for about 8 hours.



Step 11

Mix the remaining quartered strawberries with glazing gel for topping.



Step 12

Top the cake with the glazed strawberries

