

# Strawberry Mousse & Lemon Cream Cake



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Makes one 30x13cm cake

Prep time: 2h 50min

Cook time: 10min

Total time: 3h

Difficulty: Intermediate

Category: Cakes

Although this recipe may seem quite complicated, it is actually very simple to make. Each component by itself is quick and easy. The only thing that takes some time is chilling the strawberry mousse. Also, make sure you refrigerate the cake at least three hours before serving.

## For the cake:

### Ingredients

5 eggs, separated  
100g sugar, divided  
60ml plain yogurt  
60ml heavy cream  
85g butter, melted  
60g cake flour  
pinch of salt

### Directions

Preheat the oven to 175°C. Line a 30x40cm baking sheet with parchment paper.

In a large bowl, beat together egg yolks with half of the sugar until pale and fluffy. Add heavy cream and yogurt and continue beating until incorporated. Beat in melted butter. Gradually add flour, mixing until just combined. In the bowl of a stand mixer, beat egg whites and salt on high speed until soft peaks form. Slowly add the remaining sugar and continue beating until stiff peaks form. Gently fold egg whites into the egg yolk mixture in three additions. Pour batter to onto prepared baking sheet, smooth the surface with a spatula and bake for 10 minutes or until the surface is dry and spongy to touch. Cool the cake completely on the baking sheet and remove parchment paper.

## For the Strawberry Mousse:

### Ingredients

1 1/2 teaspoons powdered gelatin  
2 tablespoons water  
200g fresh strawberries, pureed  
3 tablespoons sugar  
1 tablespoon lemon juice  
180ml heavy cream

### **Directions**

In a small bowl combine gelatin and water and set aside to soften. In a medium saucepan combine strawberry puree, sugar and lemon juice. Cook on low heat until hot but not boiling, stirring constantly. Add gelatin and stir until it is completely melted, making sure it doesn't start boiling. Transfer to a medium-sized bowl and cool to room temperature. Refrigerate for two hours. Fold the whipped cream into the strawberry base and refrigerate until spreadable (it should be firm enough to hold its shape).

### **For the Lemon Cream Filling:**

#### **Ingredients**

300g cream cheese, softened  
3 tablespoons powdered sugar  
2 tablespoons vanilla sugar  
zest of 1 lemon  
4 tablespoons lemon juice  
250ml heavy cream

#### **Directions**

In a bowl of a stand mixer, beat cream cheese with powdered sugar, vanilla sugar, lemon zest and lemon juice until combined. Pour in heavy cream and beat on high speed until the cream is whipped to soft peaks and the mixture is smooth and spreadable. Refrigerate until needed.

### **To assemble:**

Trim edges of the cake and cut it horizontally into 3 equal pieces (approximately 30x13cm each). Place first cake layer on a serving platter and spread with strawberry mousse. Cover with second layer and spread with approximately 2/3 of lemon cream filling. Finish with third layer and spread remaining lemon cream filling on top (but not the sides). Refrigerate at least 3 hours before serving. Decorate each slice with a fresh strawberry.