

Strawberry-rose cake

Image



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A lovely rose water infused pound cake, topped with our Chocuisse souplesse strawberry!

180°C, turn down to 130°C

50-55 min

4 stuks

Ingrediënten

1.000 gr Damco strawberry cream cake mix

10 gr Damco cold binding agent

5 gr Salt

500 gr Whole egg

250 gr Butter, at 25°C

250 gr Whipping cream, unsweetened, at room temperature

400 gr Fruitease strawberry

150 gr Rose Water

150 gr Sugar

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1. Mix **Damco strawberry cream cake mix** and **Damco cold binding agent**.
2. Add eggs and salt and mix until a smooth batter has formed.
3. Add butter and cream and mix for 1 minute until smooth. Add **Fruitease strawberries** to batter and fill lined cake tins with 500 gr of the mixture.
4. Place cakes into hot oven and turn oven down to 130°C. After 20 minutes, carefully cut lines with a knife which was dipped in oil.
5. Cook the rose water and sugar to a syrup and, using a brush, cover the cakes with the syrup while hot.
6. Once cooled, cover cake with **Chocuisse souplesse strawberry** and decorate.

Image

