



# Strawberry Charlotte

NIBBLEDISH CONTRIBUTOR

## Ingredients

A 22 cmø sponge cake (1.5cm thick)

30 Ladyfingers

### Strawberry Mousse

- 450g strawberry puree
- 6 tbsp sugar
- 20 g gelatin sheets
- 400 ml whipping cream
- 3 tbsp icing sugar

### Topping

- 150g strawberry puree
- 2 tbsp icing sugar
- 15 g gelatin sheets
- fresh strawberries

### Syrup

- 300ml water
- 100g sugar
- 2 tbsp raspberry liqueur

24 cm cake ring

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## Instructions

### **For the syrup**

Boil the sugar and water. Let cool down, add in the liqueur.

### **For the mousse**

1. Soak gelatin sheets in cold water.
2. Boil puree with sugar. Remove from heat.
3. Drain gelatin, add to hot puree, mix until gelatin is dissolved. Leave aside to cool.
4. Whip cream with icing sugar to form peaks.
5. Fold into cooled strawberry mixture.

### **Dressing the charlotte**

1. Line bottom of cake ring with cardboard cake circle.
2. Place the sponge cake, brush evenly with syrup.
3. Brush ladyfingers with syrup evenly on 1 side.
4. Line the ring with ladyfingers, the wet side inside.
5. Pour the mousse on the sponge cake, chill for 30mins.
6. Strain the strawberry puree for topping, boil it with sugar, add in the soaked and strained gelatine. Let it cool.
7. Take out the cake. Arrange the strawberries on top then pour in the topping.
8. Chill for at least 3hrs.