

# Strawberry cake with the magimix

## Strawberry cake with the magimix

20 min	20 min 10 min	20 min 10 min 30 min	20 min 10 min 30 min 3/10
20 min 10 min 30 min 3/10 23	20 min 10 min 30 min 3/10 23 30	20 min 10 min 30 min 3/10 23 30 17	

## 20 min 10 min 30 min 3/10 23 30 17

For the Thermomix sponge cake :

120g sugar

100g flour

50g butter

4 eggs

1 vanilla bean

1 pinch of salt For the Thermomix syrup :

100g water

75g sugar

2 teaspoons of strawberry syrup

1/2 vanilla bean For the Thermomix cream :

500g milk

400g heavy cream

100g sugar

4 egg yolks

1 packet of agar agar

1/2 vanilla bean For the Thermomix almond paste:

200g almonds

20g sugar

2 egg whites

1 tablespoon of strawberry syrup

1 drop of red food coloring

1/2 teaspoon of almond extract For decoration :

500g strawberries

## <div class="tac"><strong>For the Thermomix sponge cake :</strong> </div><b

How to make a delicious Thermomix strawberry cake with your TM31, TM5 or TM6 ?

For the sponge cake :

Â»

Separate the egg whites from the yolks and place the whites in the Thermomix bowl, add a pinch of salt.

Â»

Attach the whisk, set 4 minutes increasing the speed gradually up to 3.5.

Â»

Preheat the oven to 190°C.

Â»

1 minute before the timer ends, add 35g of sugar.

## Strawberry cake with the magimix

Â»

Set aside the beaten egg whites.

Â»

Put the egg yolks and sugar in the Thermomix bowl and set 30 seconds on speed 3.

Â»

Add melted butter and 50g of flour and set 30 seconds on speed 4.

Â»

Add the remaining flour and set 45 seconds on speed 4.

Â»

Gently mix this mixture with the beaten egg whites.

Â»

Place a sheet of parchment paper on your baking tray. Divide the batter in two and spread it on two different trays, then bake for 10 minutes.

For the strawberry syrup :

Â»

Put water, sugar, strawberry syrup, and the vanilla bean in the Thermomix bowl and set 15 minutes at 100°C on speed 2.

Â»

When the sponge cakes are ready, cut them to fit the size of your mold.

Â»

Soak them with the strawberry syrup.

For the cream :

Â»

Put the heavy cream, milk, egg yolks, sugar, agar agar, and the vanilla bean in the Thermomix bowl.

Â»

Attach the whisk and set 7 minutes at 90°C on speed 4.

For the almond paste :

Â»

Put the sugar in the Thermomix bowl and set 10 seconds on speed 9.

Â»

Set aside.

Â»

Blend the almonds for 50 seconds on speed 10.

Â»

Add the sugar, food coloring, strawberry syrup, and set 10 seconds on speed 3.

Â»

Set 30 seconds on speed 3 and slowly add the egg whites through the lid opening.

Â»

Take the paste out of the bowl, wrap it in plastic wrap, and refrigerate for 30 minutes.

Â»

Remove the paste from the fridge, roll it out, and cut it to fit the size of your mold.

For assembling :

Â»

Place one of the sponge cake circles at the bottom of your springform pan.

Â»

Cut the strawberries in half lengthwise and press them against the sides of your pan.

Â»

Add half of your cream.

Â»

Sprinkle with small pieces of strawberries.

## Strawberry cake with the magimix

Â»

Add the remaining cream.

Â»

Place the almond paste on top and decorate with strawberry pieces.

Â»

Close your pastry ring.

Â»

Refrigerate your strawberry cake for 12 hours.

You and your guests will enjoy this delicious Thermomix strawberry cake. Yum ;)