

# Strawberry and Meringue Cake

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 15 minutes

Cook time : 50 minutes

Ready in 65 minutes plus cooling

Level : Basic

## **Ingredients:**

### **Meringue Layers:**

- Egg whites 115g (4oz)
- Sugar 115g (4oz)
- Powdered sugar 115g (4oz)
- Red gel food coloring

### **Mascarpone Cream:**

- Mascarpone cream cheese 250g (8.8oz)
- Sugar 55g (2oz)
- Vanilla powder to taste
- Cream 35% 250g (8.8oz)
- Fresh strawberries 250g (8.8oz)

### **Topping:**

- Chopped pistachios

## Directions

1. To make French meringue place room temperature egg whites into a bowl of a stand mixer fitted with whisk attachment and whisk on medium speed. When soft peaks form gradually add sugar and continue whisking until all the sugar is dissolved, and the meringue becomes nice and glossy. Then, add sifted powdered sugar and mix with a silicone spatula until incorporated.
2. Transfer the meringue into a piping bag fitted with 12mm (1/2") tip, and pipe it onto a paper lined baking tray. Make three 16cmx8.5cm (6.3"x3.3") rectangles. Then bake them at 100°C (210°F) for about 30 minutes. Take them out and leave them to cool down.
3. Brush the interior of another piping bag fitted with 8mm (3/8") tip with red gel food coloring. Fill the bag with the remaining meringue and pipe some meringue cookies onto a paper lined baking tray. Bake them at 100°C (210°F) for about 20 minutes, until dried.
4. To make mascarpone cream put mascarpone cream cheese into a bowl. Add sugar and vanilla powder and stir well with a silicone spatula. Whisk cream in a stand mixer fitted with whisk attachment to soft peaks. Add whipped cream into mascarpone mixture and mix to combine.
5. To assemble the cake place the first meringue layer onto a board. Pipe some mascarpone cream onto it. Then, place diced strawberries onto the cream. Top this with another meringue rectangle, and repeat the procedure. Place the third meringue layer on top and pipe mascarpone cream onto it.
6. Decorate the cake with meringue kisses, fresh strawberries and chopped pistachios.
7. There, your delicious strawberry and meringue cake is done! Enjoy!