

Mojito Drizzle Cake/Tarte Aux Fraises

155 g self-raising flour/*farine autofermentante*

1 tsp baking powder/ *1 cac levure chimique*

155 g caster sugar/*sucre ultrafin*

20 g cornstarch/*maizena*

155 g softened butter/*beurre mou*

3 eggs/*oeufs*

3 limes (juice and zest)/*citrons verts (jus et zeste)*

150 g brown sugar (Demerara)/*sucre de canne*

60 ml white rum/*rum*

50 ml lime juice/*jus de citron vert*

Peppermint oil or fresh peppermint leaves/*Huile essentiel menthe ou menthe fraiche*

Equipment:

Loaf tin/*moule a cake long*

Food processor/*robot mixer*

Citrus squeezer/*presse citron*

Please, have your oven at 180°C (or 160°C if you have a fan assisted oven) and all ingredients at ROOM TEMPERATURE and already WEIGHED when we start working!

Allumez votre four at 180°C (ou 160°C si four ventilé) et préparez vos ingrédients à temperature ambiante !

Mojito Drizzle Cake/Tarte Aux Fraises

125 g softened butter/*beurre mou*

125 g granulated sugar/*sucre semoule*

1 egg room temp/*œuf a température ambiante*

250 g flour/*farine*

3 g baking powder

1 bag vanilla sugar/*sachet sucre vanillé*

150 g strawberry coulis or purée/*coulis fraise ou pulpe de fraise*

½ lemon (juice)/*citron (jus)*

20 g granulated sugar/*sucre semoule*

2 g pectine NH

1 punnet strawberries/*1 ravier fraises*

50 g pistachios/*pistaches fraiches*

250 g whipping cream 40%/*crème à fouetter 40%*

Equipment:

Freestand mixer + paddle + whisk/*Batteur + feuille + fouet*

Pie tin or pastry ring 25cm/*Moule a tarte ou cercle à patisserie 25cm*

Piping bag + piping tip/*1 poche + 1 douille lisse*

Please, have your oven at 180°C (fan assisted oven)

Allumez votre four at 180°C (air pulsé)