

STRAWBERRY CHARLOTTE RECIPE

Makes a 8-inch (20cm) Diameter x 4-inch (10cm) Height / Use a Cake Ring. Total Weigh Cake: 4.7 lb. (2150g) / 10 Servings.

Ladyfinger (Sponge Cake or Biscuit Cuillère)

The ladyfinger can be stored wrapped in plastic a couple of days on the counter. It can be frozen too but it is not recommended. The strawberry charlotte can be refrigerated up to 4 days or kept frozen for weeks wrapped in plastic without fresh strawberries on the top. **Measuring by weight is far more accurate than measuring by volume. If you are serious about baking and want to produce consistently excellent products, use a scale.**

Ladyfinger / Biscuit Cuillère

3 egg whites, room temperature
1/4 tsp (1g) cream of tartar or lemon juice
1/2 cup (100g) granulated sugar
3 egg yolks
1/2 cup + 2 Tbsp (100g) cake flour
1 vanilla bean, scrap out the seeds or 1/2 tsp (2.5ml) vanilla extract
Powered sugar for dusting.

Bavarian Cream or Vanilla Mousse / Crème Bavaoise

1 cup (250ml) milk
1 cup (250ml) heavy cream
1 vanilla bean, scrap out the seeds or 1/2 tsp (2.5ml) vanilla extract
0.6 cup (120g) granulated sugar
6 ea. (120g) egg yolks
12 grams gelatin sheets or powder*
1 pint (~450ml) heavy cream

Strawberry Punch

0.4 cup (100ml) Simple Syrup
Bring to a boil 3 Tbsp (45g) sugar with 1/4 cup (60ml) water, let cool.

10 ounces (300g) fresh strawberries
1/2 lemon juice
Blend simple syrup, strawberries and lemon juice together.

Charlotte Topping

12 ounces (360g) strawberries
1 freshly picked rose (optional)
Some unsalted pistachio

Strawberries Needed ~ 2 lb. (900g), Washed

10 ounces (300g) for the strawberry punch, to blend
7 ounces (210g) for the strawberry punch mixture, to cut
12 ounces (360g) for the topping.

* Agar agar is a traditional substitute for gelatin in many recipes and basically it substitutes at a ratio of an equal amount of agar agar for gelatine. Check out online for the proper use of agar agar in mousse recipes since I have not tried it out. Check out the process if using gelatin powder.