

DESSERTS

RED BERRY SHORTCAKE

Ingredients (For 4 people)

- 4 eggs
- 120 g caster sugar
- 1 pinch of salt
- 1 tbsp hot water
- 70 g wheat flour
- 70 g cornstarch
- 2 dl cream with 35% fat content
- 250 g light fromage frais
- 100 g caster sugar
- 350 g mixed red berries (raspberries, strawberries, blueberries, blackberries, redcurrants)

Preparation:

For the batter: beat the eggs with the sugar, water and salt until the mixture whitens. Add the wheat flour and the cornstarch and mix well. Pour the batter into a round mould lined with parchment paper and bake in an oven preheated to 180 °C for 20 to 25 minutes. Leave to cool, turn out of the mould, and reserve.

Beat the cream with a small amount of sugar, incorporate the fromage frais, and then incorporate the remaining sugar. Chill to reserve half of this mixture.

Incorporate half of the red berries into the remaining fromage frais mixture. Stir well.

Cut the sponge cake in half and spread the fruity fromage frais on one half. Top with the second half of the spongecake, spread the remaining fromage frais mixture over the entire cake, and top with berries.

