

Yogurt cake, mix of seasonal fruits, coulis, vanilla whipped cream

Recette pour 4 personnes



Description

Here is a recipe for a classic yogurt cake. Utterly delicious!

L'idée déco

If you want a slightly less dense version, add an egg to the recipe.

Ingrédients

For the cake

- 100 Gr Plain yogurt 2%
- 3 Unit(s) Egg
- 200 Gr Sugar
- 100 Gr Canola oil
- 300 Gr Wheat flour
- 2 Tbsp Baking powder

Seasonal fruits

- 1 Unit(s) Banana
- 8 Unit(s) Strawberry
- 0.25 Unit(s) Pineapple
- 1 Unit(s) Kiwi
- 1 Unit(s) Fresh mango
- 1 Unit(s) McIntosh apple

Vanilla whipped cream

- 250 Ml 35% whipping cream
- 25 Gr Icing sugar
- 1 Tbsp Vanilla extract

Seasonal fruit coulis

- 1 Tray(s) Strawberry
- 1 Tray(s) Raspberries
- 2 Unit(s) Fresh mango

Préparations

Temps de préparation **45 mins**

Préchauffez votre four à 375 F°

Preparation for the cake

Butter and sugar the cake mold.

In the indicated order, add all of the ingredients (other than baking powder) in a bowl and whisk together.

Add the baking powder and whisk it in. Fill the cake mold to 3/4 the height and then transfer to the oven for roughly 35 minutes.

Seasonal fruits

Bring the syrup to a simmer for about 5 minutes with the scraped vanilla bean and star anise.

Cut the cubes into small cubes. Use whatever fruits are in season where you are when you make this recipe. Transfer the fruits to the syrup and gently stir.

Transfer to the fridge. Serve once nice and cold.

Vanilla whipped cream

In a cold bowl with the cold cream, add the icing sugar, vanilla extract and whip the cream.

Once it reaches a nice texture, transfer to the fridge.

Seasonal fruit coulis

Once again, use whatever fruits are in season, cut them and then transfer to a blender. Add the syrup and blend until it is a nice smooth liquid. Depending on the fruits used, you may want to pass the liquid through a fine mesh sieve.

Plating

In a plate, place a slice of cake and generously cover with the seasonal fruits and syrup.

Place a nice quenelle of vanilla whipped cream on top and finish by drizzling with the coulis.

Garnish with a mint or basil leaf to make it look nicer!

Bon appétit!