

Shortcake with flambéed strawberries and vanilla from Madagascar whipped cream

Recipe for 4

Description

A white cake garnished with rum flambéed strawberries and a rich whipped cream topping.

Note

Depending on the time of year and regional availability, you can replace the strawberries with the fruit of your preference.

Ingredients

Cake

- 60 Gr Flour
- 5 Gr Baking powder
- 2 Unit(s) Egg
- 85 Gr Sugar
- 50 Ml Milk
- 50 Ml Canola oil

Strawberries

- 12 Unit(s) Strawberry
- 50 Ml Amber rum
- 25 Ml Maple syrup

Chantilly

- 150 Ml 35% whipping cream
- 30 Gr Icing sugar
- 1 Tsp Madagascar vanilla

Preparation

- Preparation time **45.00 mins**
- Preheat your **four** at **355.00 F°**

Cake

Pass the flour and baking powder in your tamis.

Combine the eggs and sugar in a mixing bowl.

Combine the milk and oil.

In the bowl with sugar and eggs, alternate adding the liquids and solids while whisking in between additions. This will ensure it stays smooth throughout the process.

It is important that the last addition be the dry ingredients to finish.

Bake in the oven for roughly 15 minutes in silicone molds.

Strawberries

Remove the stems from the strawberries and cut them into quarters. In a hot skillet, heat the maple syrup with the strawberries. Add the rum and them flambée. Set aside to cool until ready to serve.

Chantilly

In a mixing bowl, combine all of the ingredients for the whipped cream. Whisk it together until you form firm peaks. Transfer to a piping bag with the tip of your choice.

Bon appétit!