

Dolce Vita – Strawberrycake

Ingredients (for 1 tray 60 x 40 cm)	amount
Short crust pastry	675 g
WESTFALIA Biskuit Mix	500 g
Whole egg	375 g
Water	40 g
Grated nuts, roasted	100 g
WESTFALIA Kaltkrem Super	350 g
Water	1000 g
Strawberries, cut in half	3000 g
Balsamic syrup	
WESTFALIA Geleeguss rot	1500 g
Water	750 g
Total	8290 g

How to make:

Roll the short crust pastry to a thickness of 2 mm on a greased baking tray (60 x 40 cm). Whisk the sponge cake batter as usual, stir in the grated nuts and spread the ready batter on the short crust pastry. Then bake it at 200 °C approx. 20 minutes. After cooling spread the prepared WESTFALIA Kaltkrem, then put the cutted strawberries on top. After glazing the cake with WESTFALIA Geleeguss rot refine the top with the balsamic syrup.

