

Strawberry Sponge Cake

Total time **70 mins** **30 mins** preparation time **40 mins** cooking time **60 mins** cooling time

INGREDIENTS

12 portion(s)

7	eggs
1 pinch	of salt
180 g	flour
60 g	corn starch
220 g	sugar
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
500 ml	heavy cream
150 g	Greek yoghurt
100 g	powdered sugar
30 g	freeze-dried strawberries
500 g	strawberries

PREPARATION

Step 1

Preheat the oven to 170 °C.

Step 2

7 eggs - **1 pinch** of salt - **180 g** flour - **60 g** corn starch

Separate the eggs and whisk the egg whites with a pinch of salt.

In the meantime, mix the flour with the corn starch.

Step 3

220 g sugar

As soon as the egg whites start to stiffen, add the sugar slowly until it dissolves and the egg whites are stiff. Gradually add the egg yolk to the egg whites while stirring slowly.

Step 4

1 tbsp Kikkoman Naturally Brewed Soy Sauce

Add the soy sauce to the egg mixture.

Step 5

Finally, sift the flour mixture into the egg mixture and fold it in gently.

Step 6

Line a 26 cm springform tin with greaseproof paper and slowly pour in the batter.

Bake in a preheated oven for 40 minutes at 170 °C.

Step 7

Allow the cake to cool completely, and cut the baked dough into 3 even layers.

Step 8

50 ml heavy cream - **150 g** Greek yoghurt - **100 g** powdered sugar

To make the filling, add the heavy cream and yoghurt to a bowl and start whipping. Slowly add the sugar and beat until stiff. Be careful not to overmix.

Step 9

500 g strawberries

Wash and dry the berries and cut half of them into even slices.

Step 10

30 g freeze-dried strawberries

Stack the cake layers. Set aside $\frac{1}{4}$ of the cream mixture, and crumble in the freeze-dried strawberries, folding them in gently.

Step 11

Starting with the first sponge cake layer, spread half of the strawberry slices on top and add about $\frac{1}{4}$ of the cream mixture over it. Spread it out very carefully and evenly. Now, add the next layer of sponge cake. Top with the remaining berries and $\frac{1}{4}$ of the cream. Spread out and then place the last sponge layer on top.

Step 12

Now add the remaining cream to the top and spread evenly. Sprinkle the remaining strawberries over the cake and decorate with the remaining cream and freeze-dried strawberries.

Place the cake in the fridge for about an hour, then slice and enjoy!