

Yogurette Cake



If you like Yogurette chocolates, you will adore this cake. As summer is approaching, I have made this summer cake for you. Due to yoghurt and strawberries the cake tastes light and fresh.

INGREDIENTS FOR BISCUIT PASTRY :

(a 250 ml-cup is used)

3 eggs (L)

1 vanilla sugar

1 cup of sugar

$\frac{1}{2}$ cup of oil

$\frac{1}{2}$ mineral water

1 $\frac{1}{2}$ cup of flour

1 baking powder

10 g of cocoa

FOR FILLING :

2 packages of gelatine powder = 20 g (or 12 sheets)

400 ml of cream

1 Whip It (whipped cream stabilizer)

250 g of fresh cheese

500 g of set yoghurt 10 %

3 spoons of lemon juice

500 g of strawberries

100 g of powdered sugar

200 g of white chocolate

10 spoons of water

DECORATION :

5 packages of Yogurette chocolates

8 strawberries

1 Whip It (whipped cream stabilizer)

200 ml of cream

PROCEDURE :

1 . heat the oven at 180o C ...

2 . mix eggs, sugar and vanilla sugar to make a nice cream, add oil and mix for 2 more minutes ...

3 . add sifted flour, cocoa, baking powder and mineral water and stir lightly with circular movements to make the mixture homogenous ...

4 . line the pan with parchment paper, oil the edges (oil or butter) and put the biscuit mixture in the cake tin 26 and bake it for 40 – 45 minutes ...

5 . open the tin band and let the biscuit cool down completely ...

6 . for the filling, first melt the chocolate on steam, then take it away from the sauce pan with simmering water to let the chocolate cool down (it has to be just warm) ...

7 . dissolve the gelatine in water, stir and let it stay for about 10 minutes to become spongy ...

8 . in the meantime mix the cream a bit, add cream stabilizer and continue mixing till it gets firm. When it is ready, let it stay for a while to prepare other ingredients...

9 . dice the strawberries and leave them aside ...

10 . put yoghurt, cheese, powdered sugar, lemon juice into a bowl and mix well. Take 4 spoons of the mixture away, for gelatine ...

11 . stir the whipped cream with yoghurt you have mixed and chocolate ...

12 . melt the gelatine in the microwave for a few seconds and add the 4 spoons of yoghurt, you have taken away, and mix with gelatine...

13 . put the prepared gelatine into the filling and stir well ...

14 . add strawberries and stir well ...

15 . half the cooled biscuit, the upper side will be used as the bottom of the cake ...

16 . put a high metal band around the cake and pour more than half filling on the bottom biscuit . Then take the second biscuit, turn it upside down and pour the rest of the filling...

17 . smooth the cake and store it in the fridge overnight ...

18 . for decoration half the strawberries and mix the cream with cream stabilizer ...

19 . ice the cake with whipped cream , line the strawberries all along the edge, chop two yogurette chocolates and put them in the middle, line other chocolates all around the cake. You can decorate the cake, as you wish, too.



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