

Springform rectangular



Item no. 661417



STÄDTER®

## Raspberry Curd Cake

FOR A RECTANGULAR SPRINGFORM APPROX. 33 X 23 CM | WORKING TIME: 60 MIN. | BAKING TIME: 25-30 MIN.

**Ingredients for the sponge cake:** 9 eggs, 200 g sugar, 1 pinch of salt, 150 g flour, 120g starch, 3 tsp. of vanilla paste | **Ingredients for the raspberry layer:** 500 g frozen raspberries, 9 sheets of gelatine, 80g powdered sugar, 2 tbsp. of lemon juice | **Ingredients for the raspberry curd cream:** 750 ml cream, 1kg lowfat quark, 1 pck. STÄDTER whipped cream fix neutral, 2½ pck. STÄDTER Whipped cream fix raspberry, 2 tsp. of vanilla paste

### Preparation of the sponge cake:

Add the eggs, sugar and salt to a bowl and beat until the mixture is almost stiff. Then sieve in the flour and starch, fold into the egg mixture and add the vanilla paste. Bake the sponge cake at 180°C top/bottom heat (160°C fan) for approx. 25-30 minutes, then place aside to cool and remove from the springform pan. Slice once, horizontally through the centre and place the bottom layer in the clean springform pan.

### Preparation of the raspberry coulis:

Purée the defrosted raspberries. Soak the gelatine in cold water. Add the icing sugar and the lemon to the raspberries. Dissolve the gelatine in a saucepan. Add a little raspberry purée to the gelatine to even it out and then mix with the remaining raspberry purée. Pour the mixture onto the sponge cake layer and chill.

### Preparation of the raspberry curd cream:

Whip 500 ml cream until stiff and fold it into the curd. Place 500 g of the curd cream mixture into a separate bowl. Mix the rest of the curd cream mixture with 2 pck. of STÄDTER whipped cream fix raspberry, according to the packet instructions. Weigh out 500 g and spread on the firm raspberry top. Mix the remaining curd cream mixture with vanilla paste and STÄDTER whipped cream fix neutral, according to the package instructions. Pour onto the raspberry layer and gently distribute. Place the second sponge cake layer on top, spread the remaining raspberry curd mixture on top and smooth down. Chill for 2-3 hours. Whip the remaining cream and mix with ½ pack of STÄDTER whipped cream fix raspberry. Distribute across the cake and decorate as desired.