



CLODAGH MCKENNA'S STRAWBERRY MOUSSE CAKE

Nothing says British summertime quite like strawberries and cream. Clodagh's heavenly strawberry mousse cake is a fresh way to serve up this classic combination – sweet British strawberries, dreamy double cream zhushed with a touch of yoghurt for natural tartness, lathered atop a cloudlike sponge cake. We think this is game, set, match!

Prep time 2 hours 30 minutes | Cook Time 20 minutes | Serves 8-10

For the sponge:

100g plain flour
110g caster sugar
½ tablespoon baking powder
Pinch of salt
70g unsalted butter
1 whole Clarence Court hen egg, plus 2 egg whites
Splash of whole milk
1 teaspoon vanilla extract

Strawberry mousse:

255g strawberries
80g caster sugar
3 gelatine sheets
100g plain yoghurt
200ml double cream
2 Clarence Court hen egg whites
Strawberries, sliced, for garnish and decoration

Preheat the oven to 180°C/160°C fan. Butter an 8-inch round spring cake tin and line with parchment paper and set aside.

Using a mixer/KitchenAid, combine the flour, caster sugar, baking powder, and salt. Then slowly add the cubed butter and mix on a low-medium speed until you reach a breadcrumb consistency. Whisk together the egg whites, whole egg, splash of milk, and vanilla extract and add them to dry ingredients, and continue to mix until you reach a smooth consistency.

Transfer the batter to the prepared cake tin and bake in the preheated oven for 20 minutes until the cake is set and golden in colour. Remove the baking paper from the sponge and let cool to room temperature on a wire rack. Return the cooled cake back inside cake tin and line the sides of tin with baking paper, making sure it is relatively high. Place fresh sliced strawberries around the outside – ready for the mousse.

Next make the strawberry mousse, by starting with a strawberry puree. Place the strawberries and 30g caster sugar into a small saucepan over a low heat, stirring so that the sugar is coating the strawberries. Allow the strawberries to cook for about 5 minutes, until they soften. While the strawberries are cooking in a small bowl with 100ml water, add 3 gelatine sheets and leave for 3-5 minutes to soften. Squeeze out any excess water from the gelatine. Place the softened gelatine sheets into the warm strawberries and transfer to a mixer and blend until you have a smooth puree. Set aside to cool completely.



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While the puree is cooling, whisk together the yoghurt and 50g sugar before setting aside. Whip up the cream to reach a soft peak, then stir in the yoghurt mix. Gently fold the cooled strawberry puree through the cream mixture. Whisk up the egg whites until soft peaks form, and fold through the strawberry cream, and then you have the mousse!

Spoon the mousse mixture into the cake tin, (on top of the sponge) and refrigerate for 2 hours.

Serve on cake stand with fresh strawberries on top as a garnish – say hello to British summertime!



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