



## Charlotte

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Summer

👤👤👤 | 1 hour ⌚ | 🍷🍷🍷

### For 6 servings

- 40cl of very cold whipping cream
- 6 leaves of gelatin
- 150g of Sugar
- Lemon juice
- 500g strawberries
- 50cl of water
- 150g Boudoirs
- 500g strawberries
- 150g of various red fruits for decoration
- 90g of Nutella

### PREPARATION

Mix the strawberries with the lemon juice and 80g of sugar.

In a saucepan, heat the water and the remaining sugar until you obtain a syrup. If you have a thermometer, the temperature to reach is between 119°C and 121°C.

In another saucepan, heat a small portion of the strawberry puree. Place the previously softened gelatin leaves in a bowl of cold water and mix well.

Whip the whipping cream into a very firm whipped cream. Gently add to the

strawberry puree.

Soak the biscuits with a spoon in the syrup, flat side down, and line the mold.

Pour the strawberry cream into the mold (the cream should still be quite thick) then close the bottom with biscuits soaked in syrup. Refrigerate overnight.

Decorate with Nutella and red fruits of your choice.

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