



BERRY SPONGE CAKE

for 0.5 l Cream Whipper, 6 People

Recipe
+ Video



INGREDIENTS

- 3** chocolate sponge cake layers (shop bought)
- 300 ml** double cream
- 150 ml** puréed seedless raspberries or other berries (pass fresh berries through a sieve!)
- 1 tbsp** natural yogurt
- Whole berries and double cream to decorate.

PREPARATION

Raspberry mousse: Pour the double cream, puréed or sieved berries and yogurt into the Kisag whipper. Insert a cream charger and shake vigorously 8-10 times.

Cake: Place the 1st sponge layer on the cake stand. Spread a good third of the raspberry mousse over the sponge layer. Repeat for the 2nd layer and then finish with the 3rd layer and decorate with the remaining raspberry mousse, double cream and whole berries. Refrigerate for 2 hours.