

# Strawberry Chantilly Cream Genoise

## Ingredients

1	<b>Plain Sponge Sheet (799728), 8mm</b>
17 oz (0.5 lt)	Water
17.6 oz (500g)	Sugar
1 oz (to taste)	<b>Cherry Brandy Kirschwasser Flavor Paste (DRE 21704 8)</b>
21.1 oz (600g)	Chantilly Cream
14.1 oz. (400g)	Fresh Strawberries
2.8 oz (80g)	Chopped Almonds

## Directions:

Bring the water and sugar mixture to boil, stirring regularly to ensure that the sugar melts properly. Leave to cool.

Add the **Cherry Brandy Flavor Paste (DRE 21704 8)**

Cut the sponge in half width wise.

## Assembly:

1 layer of sponge soaked in syrup.

1 layer of Chantilly cream (half the quantity)

1 layer of strawberries, cored and cut in two

1 layer of sponge soaked in syrup.

## Decoration:

Completely cover the cake in Chantilly Cream. Decorate using a piping bag. Arrange strawberries on top and cover the entire surface with flaked almonds.



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