

STRAWBERRY YOGHURT CAKE



PREPARATION
40 MINUTES



SERVES
15 PERSONS

NUTRITION FACTS

Per Serving: 295 kcal/ 1 piece
Protein 5g; fat 12g; carbohydrates 41; fibers 1g.

CHEFF'S WORDS

Fresh strawberry yoghurt cake is a perfect way to celebrate sweet and juicy berries of the season. This cake has a very low amount of fat, making it super light.



INGREDIENTS

3 eggs
150g sugar
10g baking powder
a pinch of salt
200g Greek yoghurt (or sour cream)
200g white wheat flour
300g strawberries

DIRECTIONS

1. Put the eggs in a large bowl and mix them for a few seconds. Add the sugar and mix until the composition doubles in volume.
2. Add the yogurt and mix until incorporated.
3. Mix the flour with the baking powder and salt, then add them to the egg and yogurt composition. Mix just enough to homogenize the composition (not more, because we activate the gluten in the flour and, after baking, the cake will become denser than we want).
4. Put the composition in a tray lined with baking paper or greased with oil and dusted with flour, then add the fruits. To prevent the fruits from sinking into the composition, roll them in flour.
5. Pour the dough into a shape of approx. 20 x 30cm, lined with baking paper. Sprinkle the strawberries and put the cake in the oven for about 25 minutes.
6. Bake in a preheated oven at 180° degrees for 30 minutes. After baking, leave it in the pan for 5 minutes, then take it out on a grill to cool.