

Japanese biscuit rolled with lime and yuzu, strawberry, whipped cream |

Recipe for 12 tapas

Description

A creamy mascarpone cream, served with a delicious compote of red fruits and flavored with lime zest cookies.

Note

Cookies can be made the day before and frozen baked or wrapped in plastic and left on the counter, but never in the refrigerator.

Ingredients

For the cake

- 75 Ml Milk
- 75 Ml Water
- 70 Gr Flour
- 5 Gr Sugar
- 35 Gr Butter
- 2 Gr Salt
- 3 Unit(s) Egg
- 50 Gr Canola oil
- 5 Unit(s) Egg white
- 80 Gr Sugar

Topping

- 450 Gr Strawberry

For the mascarpone cream

- 200 Gr Mascarpone cheese
- 400 Ml Cream 35%
- 90 Gr Sugar
- 1 Unit(s) Egg yolk

Sirop

- 100 Ml Sugar
- 80 Ml Water
- 1 Tsp Lime zest(s)
- 20 Ml Yuzu juice

Preparation

- Preparation time **35 mins**
- Preheat your **oven** at **425 F°**

Strawberries

Wash and hull the strawberries, then cut into quarters.

Preparation for the mascarpone cream

Mix all ingredients together. Keep as cool as possible preparation. Once the cream mix, the refrigerate.

Preparation for the cake

Preheat oven to 425°F. Place the sugar (5 g), salt, water and milk in a saucepan.

Heat to a gentle boil, then add the butter. Turn off the heat and leave the butter to melt. Remove from the heat, add the flour and stir until smooth.

Return to the heat and heat while stirring, until the dough sticks to the bottom of the pan. A small film of dough should stick to the bottom. Remove from heat and pour into a bowl.

Beat the eggs into an omelette and add a little at a time to the mixture, stirring all the time. At first you'll get a strange texture, then it will gradually become smooth. Add the oil and set aside at room temperature.

Whip the egg whites with a food processor or electric whisk. When they begin to foam, add the sugar a little at a time, beating constantly.

Keep whisking until the meringue is stiff.
Gently fold the meringue into the choux pastry with a spatula.

Pour and spread onto a baking sheet (30 cm x 40 cm) on parchment paper.

Bake for around 15 minutes, then leave to cool before unmolding.

Soaking syrup

Bring your water, yuzu juice and sugar to the boil. As soon as the syrup boils, add the lime zest. Leave to cool completely before using.
Ideally, make it the day before.

Assembly of the roll

Once the cookie has cooled, turn it over onto a second sheet of baking paper so that the crusty part (which has dried in the oven) is face down.

Peel off the baking paper from the top, avoiding tearing the cookie if possible.

Generously soak the spongy part of the cookie in syrup.

Spread the mascarpone chatilly cream over the cookie, then garnish with the strawberry pieces.

Roll up and cut into 12 slices.

Bon appétit!