Traditional Strawberry Cake

Ingredients

Bottom
- 5 eggs (preferably at room temperature!)
- sugar of equal volume as the volume of 5 eggs
- mixture of wheat flour and potato starch (75:25), equal volume as the volume of sugar
- 2 tea spoons of baking powder

Wetting liquid
- 1 dl water
- 2 tea spoon sugar
- 1½ teaspoon citrus juice

Topping
- About 600 g strawberries
- 1 dl water
- ½ dl gelling sugar

Filling
- 850 g strawberries
- ¾ dl dark sugar

Cream-quark filling
- 6 dl Cream
- 250 g cream quark
- ¾ dl sugar
- 1 ½ spoon vanilla sugar
- 1 ½ spoon citrus juice

Extrudate
- 8 dl cream
- 4 teaspoons sugar
- 4 teaspoons vanilla sugar
- ½ dl vanilla cream powder
Instructions

Mixing well the ingredients within each group, bake the bottom at 175 celsius for 40 min. Then just make it as beautiful as it is in the picture.