

Dessert in a Can with Fruits





Ingredients

For Cake Base:

- 100 g lightly salted butter
- 100 g heavy cream (30% fat)
- 100 g light brown sugar
- 80 g white sugar
- 3 eggs
- 210 g all-purpose flour
- 6 g baking powder
- ½ tsp vanilla extract
- 14 g unsweetened cocoa powder
- 100 g dark chocolate, melted

For Chantilly Mascarpone

Cream:

- 250 g heavy cream (33–35% fat), cold
- 125 g mascarpone, cold
- 25 g icing sugar

Fruit:

- Fresh strawberries
- Fresh green or red grapes

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🍴 5 cans

🕒 Preparation time: 20 minutes
Cooking time: 15 minutes

REALIZATION

1. For the Cake Batter melt the butter and set it aside to cool slightly.
2. In a large bowl, whisk together the eggs, light brown sugar and white sugar until well combined.
3. Add the heavy cream and vanilla extract and mix until smooth.
4. Sift the flour and baking powder together.
5. Add the dry ingredients to the egg mixture in two additions, mixing gently after each addition until just combined.
6. Add the melted butter and mix until you have a smooth batter.
7. Divide the batter into two equal parts.
8. Keep one half as the vanilla batter.
9. To the second half, add the unsweetened cocoa powder and melted dark chocolate. Mix gently until completely combined.
10. Spread the vanilla and chocolate batters separately onto lined baking trays.
11. Bake in a preheated oven at 170°C approximately for 15 minutes or until the cakes are fully baked and a skewer inserted into the centre comes out clean.
12. Allow the cakes to cool completely before cutting.
13. Using a round cutter, cut out small round discs from the vanilla cake.
14. Repeat the process with the chocolate cake, cutting out round chocolate cake discs of the same size.
15. Set the cake discs aside for assembly.
16. For the Chantilly Mascarpone Cream place the cold heavy cream, mascarpone and icing sugar into the bowl of a mixer.
17. Whip on medium speed until the cream becomes smooth, thick and stable.
18. Be careful not to overwhip.
19. Transfer the cream into a piping bag.



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20. Prepare the Fruit
21. Wash and dry the strawberries thoroughly.
22. Remove the green tops.
23. Cut the strawberries in a half suitable for layering in the cups.
24. Wash and dry the grapes.
25. Cut them in half.
26. If the grapes contain seeds, remove them.
27. Assemble the Dessert Cups
28. The desserts are assembled in layers, alternating cake, fruit and Chantilly mascarpone cream.
29. Version 1 — Vanilla Cake & Strawberry
30. Place a layer of vanilla cake at the bottom of the cup.
31. Add a layer of fresh strawberries.
32. Pipe a layer of Chantilly mascarpone cream.
33. Repeat the layers if the size of the cup allows.
34. Finish with a layer of Chantilly cream.
35. Decorate with a fresh strawberry or a small strawberry piece.
36. Version 2 — Vanilla Cake & Grape
37. Place a layer of vanilla cake at the bottom of the cup.
38. Add a layer of halved grapes.
39. Pipe a layer of Chantilly mascarpone cream.
40. Repeat the layers if desired.
41. Finish with Chantilly cream.
42. Decorate with fresh grapes.
43. Version 3 — Chocolate Cake & Strawberry
44. Place a layer of chocolate cake at the bottom of the cup.
45. Add a layer of fresh strawberries.
46. Pipe a layer of Chantilly mascarpone cream.
47. Repeat the layers if the cup is tall enough.
48. Finish with Chantilly cream.
49. Decorate with a fresh strawberry and, if desired, a small piece of chocolate cake or chocolate decoration.
50. Keep the dessert cups refrigerated until serving.
51. For the best texture and presentation, assemble them shortly before serving so the fruit stays fresh and the cake retains its texture.
52. Enjoy!