

Japanese Strawberry Shortcake

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-milk-gelatine-recipe>

Ingredients:

- 4 large eggs white and yolks separated
- 4 1/4 ounces granulated sugar 120 grams, 9.5 tablespoons, sifted once
- 3 tablespoons milk at room temperature
- 1/2 teaspoon vanilla extract
- 4 1/4 ounces cake flour 120 grams, 14 tablespoons, sifted 3 times
- 1 1/4 ounces butter 22 grams, 2.3 tablespoons, melted
- 1 teaspoon unflavored gelatin
- 4 teaspoons cold water
- 1 cup heavy whipping cream cold
- 1/4 cup confectioners sugar
- 1/2 teaspoon vanilla extract
- 1/4 cup granulated sugar
- 1/4 cup water
- 10 ounces strawberries fresh

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 105 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 7 grams
8. Sodium: 50 milligrams
9. Sugar: 18 grams

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