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Forest Berry Yoghurt Cake

Chocolate biscuit

6 eggs
230 g sugar
2 P vanilla sugar
1 pinch of salt
180 g flour
40 g cocoa
2 teaspoons baking powder

Wild berry yoghurt cream

6 gelatine sheets
250 g frozen berries or fresh berries
1/2 lemon
80 g sugar
20 g cornstarch
2 cups of cream
250 g Greek yoghurt

Decoration

1 cup of cream
1 P vanilla sugar
1 P cream stiffener

INSTRUCTIONS

Separate the eggs, beat the egg yolks with the sugar and vanilla sugar until foamy. Beat the egg white until stiff. Pour the egg white onto the egg yolk mixture, sieve the flour, baking powder and cornflour onto the egg white and carefully fold in. Pour the sponge cake mixture into a 26 cm springform pan and bake at 180 C° for approx. 25 minutes. Let the sponge cake cool down and cut through 3 times. Place the sponge cake base on a cake plate and place a baking ring around the base. Soak the gelatine in cold water. Put the defrosted fruit in a pot, squeeze the lemon and add the juice with the sugar to the fruit. Heat the fruit mixture on the stove and bring to the boil briefly. Mix the cornflour with 1-2 tablespoons of water and stir into the fruit mixture, stir briefly until it thickens. Squeeze the gelatine and stir into the warm fruit mass, remove from heat and allow to cool. Whip the cream until stiff. Add the yoghurt and cream to the fruit mixture and fold in. Spread half of the mixture on the base, place the 2nd base on top, spread the rest of the mixture on top and finish with the 3rd base. Chill the cake for 2-3 hours. For the decoration, whip the cream with vanilla sugar and cream stiffener until stiff and coat the 3rd base. Put the rest of the cream into a piping bag and sprinkle spots on the cake and decorate with fresh fruit as desired.