

Mother's Day Strawberry Rose Crepe Cake



60 min

8 people



5 Rating

Created by Today Show chef, Jane de Graaff, this Mother's Day Strawberry Rose Crepe Cake is a show-stopping centrepiece made to celebrate someone special.

Delicate layers of crepes are stacked with whipped cream and strawberry curd for a beautifully balanced, floral finish. Elegant yet approachable, it's a heartfelt way to mark the occasion, perfect for sharing over a long, love-filled lunch.

Desserts

Entertaining



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Ingredients

For the strawberry curd:

- 300g fresh strawberries, hulled and washed
- 1 cup caster sugar
- 4 whole eggs
- 2 egg yolks (reserve the whites for the crepes)
- ½ (about 113g) cup unsalted butter, cubed

- 1 tbsp lemon juice
- pinch of salt

For the strawberry crepes:

- 2 cups plain flour
- 3 eggs + the 2 extra egg whites from the curd
- 2 cups milk
- 2 tbsp rice bran oil
- pinch of salt
- ¼ cup strawberry puree (see curd recipe)
- 300ml thickened cream, whipped stiff

Method

Strawberry curd method:

1. Puree the strawberries until smooth and then pass through a strainer to remove the seeds.
2. Simmer the strawberry puree for 10 minutes (do not boil) until reduced and thickened. Stir in lemon juice and set aside to cool a little.
3. In a heatproof bowl, whisk together sugar, salt, eggs and egg yolks until pale and well-combined.
4. Bring a pot of water to a steady simmer (not a boil) and place the egg mixture over the top — the bowl should not touch the simmering water and should fit neatly over the top of the pot.
5. While whisking, slowly pour ¾ cup of the cooled strawberry mixture into the egg mix (reserve the rest for the crepes) and continue to whisk for 10-15 minutes over the gentle heat, until the mixture has thickened enough to coat the back of a spoon (or reaches 75-77°C). Do not boil, or the eggs will scramble.
6. Once thickened, take the mixture off the heat and whisk the butter in one cube at a time, mixing thoroughly after each addition until completely combined. Pour the curd into a clean container and cover with a layer of plastic wrap – directly over the surface to stop a skin from forming while the curd cools. Chill in the fridge for at least 4 hours until completely thick.

Strawberry crepe method:

1. Whisk together all the crepe ingredients (except the whipped cream) until smooth – if you have time, let the batter rest for ½ hour to hydrate any lumps.
2. Heat a small non-stick frypan to medium heat and cook spoonfuls of the batter gently – flipping to cook both sides – and repeating until all the batter is used. The lower the temperature, the better the pink colour of the pancakes will be.
3. To create the rose-shaped cake, line up three cooled crepes horizontally in front of you and overlap the edges. Spread some curd and cream along the bottom half of each one – then fold the crepes in half over the filling and roll them up from left to right to create your rose centre.

4. For the rest of the crepes, spread strawberry puree and cream on one half and fold them over, then add some more cream on the long edge and press the crepes around the rose centre to create petals. Once all the petals have been added, secure the rose with a piece of ribbon and sprinkle with icing sugar. Chill until ready to serve.