

STRAWBERRIES & CREAM GÂTEAU

Crème Fraise Couronne

Source: The Gilded Table – August Edition

Prep Time: 35 min

Cook Time: 30–35 min

Yield: Serves 6–8



Recipe Description

A showstopping choux pastry crown filled with vanilla whipped cream and summer strawberries — a sweet and airy finale to any sun-dappled soirée. With delicate textures and elegant presentation, this gâteau is a dream in every bite. *Part of The Gilded Table: August Edition.*

Ingredients

****For the Choux Pastry Ring:****

- ½ cup (1 stick) unsalted butter
- 1 cup water
- ¼ tsp salt
- 1 tbsp sugar
- 1 cup all-purpose flour
- 4 large eggs
- Powdered sugar for dusting

****For the Crème Chantilly (Whipped Cream):****

- 1½ cups heavy whipping cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract (or almond, optional)

****For the Filling & Garnish:****

- 1½ cups fresh strawberries, sliced or halved
- **Optional:** 1 tsp lemon juice + 1 tsp sugar to macerate strawberries
- Edible flowers, mint leaves, or crushed pistachios for garnish



Directions

1. ****Make the Choux Ring:**** Preheat oven to 400°F (200°C). In a saucepan, combine butter, water, salt, and sugar. Bring to a boil, then remove from heat and stir in flour. Return to heat and stir vigorously until dough forms a ball and pulls from the sides. Let cool slightly. Beat in eggs one at a time until smooth. Pipe or spoon into a ring shape (about 8-inch round) on a parchment-lined sheet. Bake for 25–30 minutes until puffed and golden. Cool completely.
2. ****Prepare the Cream:**** Whip cream, powdered sugar, and vanilla until soft peaks form. Chill until ready to use.
3. ****Macerate the Berries (Optional):**** Toss sliced strawberries with lemon juice and sugar. Let sit 10–15 minutes for a juicy, fragrant finish.
4. ****Assemble:**** Slice choux ring in half horizontally. Layer whipped cream and strawberries inside the base. Replace the top, dust with powdered sugar, and garnish as desired.
5. ****Serve:**** Best served immediately or within 2 hours. Refrigerate if needed, but serve at room temperature for full flavor.



Notes

For extra romance, garnish with dried rose petals, mint sprigs, or a drizzle of strawberry syrup. 

 Inveniam viam aut faciam.

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