

Fresh Strawberry Cream

The creamy strawberry filling is a delicious and refreshing dessert that combines sweet cream's smoothness with fresh strawberries' refreshing taste. It also makes an excellent filling that adds a delightful flavor and smooth texture to your cakes and rolls. Combining sweet cream and fresh strawberries creates a refreshing, creamy filling that perfectly complements any sweet dessert.



This simple yet exquisite recipe is ideal for summer days or as the perfect end to any festive meal. It's easy to prepare and will surely appeal to anyone who loves fresh, fruity fillings.

Ingredients:

- 350 g strawberries
- 400 g whipping cream
- 50 g icing sugar
- 2 Pck. whipping cream stiffener
- 1 Pck. vanilla sugar



Procedure:

1. Clean the strawberries and cut them into fine pieces.
2. Blend 150 g of them until smooth.
3. Beat the cold cream with the powdered sugar and vanilla sugar until stiff.
4. Before the end, add the cream stiffener and the pureed strawberries and mix well again.
5. Finally, stir in the chopped strawberry pieces and let the strawberry cream cool.

[You can read more about strawberry puree here:](#)

[Strawberry Purée](#)

*The cream can be used in desserts in glasses, as a filling for cakes, or in roulades. It is delicious when chilled and ready to use straight away - but **it is NOT suitable for FREEZING!** Why? Because:*



With this type of strawberry cream (whipped cream + stabilizer + fresh strawberries + sugar), the problem lies in the fresh strawberries:

- Fresh strawberries release a lot of juice after freezing and thawing → the cream may curdle, become watery, and lose its fluffy texture.
- Whipped cream with stabilizer tolerates freezing better than plain whipped cream, but even then, the texture may change slightly after thawing.

👉 Conclusion: It is not recommended to freeze the finished cream with fresh strawberries, as the strawberries will turn soft and watery after thawing, and the cream will lose both its appearance and flavor.

✅ If you want to prepare the cream in advance and freeze it, there are two options:

1. Freeze the whipped cream with stabilizer and sugar on its own – after thawing, briefly re-whip and add the fresh strawberries just before serving.
2. Use strawberry purée instead of fresh strawberries, cooked with a little sugar (or thickened with gelatin/agar-agar). This way, the purée won't release as much water when thawed, and the cream will remain more stable.

You can find the freezer-friendly version in www.PatriciaBereni.com:

[Strawberry whipped cream with mascarpone](#)