

Strawberry Purée

Strawberry Purée is a versatile base that should not be missing in any pastry kitchen. The fresh taste of strawberries adds lightness and fruity aroma to every dessert. You can use the purée on its own as a fruity sauce, but it works especially well as a component of creams and fillings for cakes or roulades. Simply mix it with whipped cream, mascarpone, or white chocolate, and you instantly have a smooth, airy cream. Its preparation is quick and easy, yet it opens the door to endless variations of desserts – from light mousses to luxurious cakes.

In my recipes, you will find strawberry purée in these creations: [Strawberry Whipped Cream from Fresh Strawberries](#) and [Strawberry Cream with Mascarpone](#)

Ingredients

- 500 g fresh strawberries (or frozen, thawed)
- 50–100 g sugar (depending on the sweetness of the strawberries and the intended use)
- 1 tbsp lemon juice (enhances the flavor and extends shelf life)



Preparation

1. Wash the strawberries, remove the stems, and cut them into smaller pieces.
2. Place them in a saucepan with sugar and lemon juice.
3. Heat gently until the strawberries start to soften (approx. 5 minutes).
4. Blend with a hand blender until smooth.
5. For a finer texture, strain through a sieve (removes seeds).
6. Let cool completely.

👉 Store the purée in a sealed jar in the refrigerator for 3–4 days, or freeze in small portions (e.g., in ice cube trays).

Variations depending on use

Fresh purée (no cooking):

blend strawberries with a little sugar and lemon. Strongest flavor, but lasts only 1–2 days.

Cooked purée (most common):

as described above – briefly cooked → thickens and lasts longer.

Stabilized purée (for cakes/creams):

stir gelatin (4 g powder or 2 sheets per 500 g purée) or agar-agar (½ tsp) into the hot purée. Suitable for mousse, creams, or cake layers.

Thickened purée (for sauces & toppings):



cook longer (10–15 minutes) to evaporate excess water. Used for cheesecakes, pancakes, or ice cream toppings.

Ways to Use Strawberry Purée**Desserts & Cakes**

- Fillings & creams: mix with whipped cream, mascarpone, quark, or yogurt.
- Mousses: as a base with gelatin/agar.
- Cake layers: spread on sponge instead of jam.
- Roulades: fruity filling.

Sauces & Toppings

- Coulis: thickened purée over cheesecakes, panna cotta, pancakes, waffles, ice cream.
- Glazes: stabilized with gelatin for a glossy finish.

Drinks & Ice Cream

- Smoothies & milkshakes.
- Homemade lemonades: with sparkling water & mint.
- Ice cream & sorbets: mix into cream base or use pure for sorbet.

Freezing & Storage

- Frozen purée cubes: perfect for lemonade or quick creams.
- Ice pops: mix with yogurt or cream.
- Semifreddo / parfait: fold into whipped cream and sugar, then freeze.

Baking

- Filling for tartlets instead of jam.
- Macarons: combined with white chocolate.
- Cupcakes: as filling or topping.

Summary:

- Fresh purée = most intense flavor, shortest shelf life.
- Cooked purée = more stable, best for most desserts.
- Stabilized purée = ideal for creams and cakes.