

2024 CARCOAR SHOW FEATURE RECIPE SECTION IS LAYERED PASSIONFRUIT CURD SPONGE CAKE

CREDIT - <https://www.maggibeer.com.au/recipes/layered-passionfruit-curd-sponge-cake>

Entrants - please use the recipes below

INGREDIENTS

Sponge Cake

- 120g cornflour
- 1 tbspn gluten free custard powder
- 1 tspn cream of tartar
- 1/2 tspn bicarbonate of soda
- 4 free-range eggs separated and at room temperature
- 2/3 cup caster sugar
- 500ml thickened cream

Plus a batch of Passionfruit Curd

– ingredients below

- 160g unsalted butter softened
- 150g caster sugar
- 2-3 free range eggs lightly beaten
- 260g passionfruit pulp
- 1 tbsp verjuice

METHOD

Passionfruit Curd

1. Place all the ingredients into a pot, place over a low to medium heat and gently whisk until all the ingredients are well combined, then use a wooden spoon to stir constantly until the curd coats the back of the wooden spoon or using a thermometer bring the temperature to 85C, make sure that it does not go above this or the eggs will scramble.
2. Remove from heat place into clean bowl and pop in fridge to cool and set.
3. Once the curd has cooled serve, or store in an airtight container in the fridge.

Sponge Cake

1. Preheat a fan forced oven to 170C.
2. Lightly grease a 23cm x 7cm round cake tin and line the base and sides with baking paper, allowing the side pieces to hang 5cm above the tin to create a collar. Lightly grease and set aside.
3. Sift dry ingredients, except sugar, twice, into a bowl.
4. Beat egg whites and sugar using an electric mixer until thick and meringue-like. Beat in egg yolks one at a time, then fold in dry ingredients gently but thoroughly.
5. Spoon mixture into tin and place in middle of oven. Bake for 40-45 minutes or until cake feels springy when touched lightly in centre. Remove from the oven and place on a cooling rack in the cake tin and allow to sit for 10 minutes before removing the sponge from the tin, then set aside and allow to cool completely.
6. Meanwhile, whisk the cream to a stiff peak, then gently fold through the curd to create a swirl pattern.
7. Cut the sponge in half and place the bottom layer on a serving platter. Spread over half of the passionfruit curd cream then place on the top layer of sponge. Top with remaining cream and serve.

