

COMBI BAKED LIGHT AS A FEATHER SPONGEE

EQUIPMENT

STAND MIXER WITH WHISK ATTACHMENT, LARGE AND SMALL MIXING BOWLS, DIGITAL SCALES, 2 X 22CM SPRING FORM CAKE TINS, RUBBER SPATULA, FINE MESH SIEVE, BAKING PAPER, CAKE OR COOLING RACK, BREAD KNIFE

INGREDIENTS

FOR THE SPONGE

115GM CORN FLOUR, 12GM CUSTARD POWDER, 4GM CREAM OF TARTAR, 2GM BI-CARB SODA, 4 EGGS (SEPARATED), 170GM CASTOR SUGAR

FOR THE GARNISH

300GM-400GM THICKENED CREAM, 2 PASSION FRUITS, 30GM PURE ICING SUGAR, 80GM FRESH RASPBERRIES

METHOD

PLEASE NOTE:

THIS RECIPE WAS SUBMITTED TO COOKING WITH STEAM FROM A CUSTOMER, IMPORTANT TO NOTE THAT THIS RECIPE IS GLUTEN FREE PROVIDED YOU USE GLUTEN FREE CORNFLOUR AND CUSTARD POWDER. THE RECIPE MAKES TWO SPONGES, THE IMAGES ARE OF ONE (1) SINGLE SPONGE SPLIT; ALTERNATIVELY THE TWO (2) SPONGES CAN BE SANDWICHED TOGETHER FOR A LARGER SPONGE.

TO BEGIN: PRE-HEAT OVEN TO COMBI MODE (MAX 25% STEAM) 175°C. LINE THE CAKE TINS WITH BAKING PAPER ON THE BASE AND SIDES. USE A LITTLE BUTTER RUBBED ONTO THE SIDES OF THE TIN TO STICK THE PAPER TO THE SIDES.

IN A LARGE MIXING BOWL SIEVE ALL DRY INGREDIENTS (EXCEPT SUGAR) TOGETHER TWICE AND SET ASIDE.

PLACE EGG WHITES INTO THE BOWL OF A STAND MIXER FITTED WITH A WHISK ATTACHMENT AND WHISK ON HIGH SPEED UNTIL SOFT PEAKS APPEAR. SLOWLY ADD SUGAR IN STAGES MIXING WELL IN-BETWEEN EACH ADDITION.

ONCE ALL THE SUGAR IS MIXED CONTINUE MIXING AND ADD IN THE EGG YOLKS ONE BY ONE UNTIL COMBINED. REMOVE THE BOWL FROM THE MIXER AND GENTLY FOLD THROUGH THE DRY INGREDIENTS WITH A RUBBER SPATULA UNTIL WELL COMBINED.

SPLIT THE MIXTURE EVENLY BETWEEN THE TWO TINS AND GENTLY SMOOTH OUT TO THE EDGES OF THE TINS. PLACE INTO THE OVEN ON THE MIDDLE SHELF AND SET THE TIMER FOR 25 MINUTES.

WHILE THE SPONGE IS BAKING WHIP THE CREAM WITH THE ICING SUGAR AND THE PULP OF 1 PASSIONFRUIT AND SET ASIDE.

ONCE BAKED REMOVE THE CAKES FROM THE OVEN AND PLACE ON A CAKE RACK, LEAVE IN THE TIN FOR 2 MINUTES THEN REMOVE THE SPONGES FROM THE TINS AND LET COOL COMPLETELY.

ONCE COMPLETELY COOL SPLIT THE CAKE IN HALF WITH A SHARP SERRATED KNIFE AND SMOTHER WITH WHIPPED CREAM, PLACE THE OTHER HALF ON TOP AND COVER WITH CREAM, RASPBERRIES AND THE REMAINING PASSIONFRUIT.

HINTS & TIPS

- ONE OF THE MOST IMPORTANT FACTORS IN CREATING A LIGHT SPONGE IS TO ENSURE ALL THE EQUIPMENT AND CAKE TINS USED ARE FREE FROM ANY FAT (E.G. OIL AND BUTTER) EVERYTHING SHOULD BE EXTREMELY DRY AND CLEAN.
- ALTHOUGH TEMPTING DO YOU BEST TO AVOID OPENING THE OVEN DOOR MID COOK, WAIT UNTIL AT LEAST 20 MINUTES HAVE PASSED BEFORE TESTING WITH A SKEWER TO SEE IF THE SPONGE HAS BAKED.