



Miele

Berry layer cake

By Miele

45 minutes

Preparation time

20 minutes

Cooking time

8-12 servings

Serves

INGREDIENTS

Honey cake

1 cup brown sugar
2 eggs, beaten
60g butter, melted
3 tbs honey
2 tsp baking powder
2½ cups plain flour
2 tbs water

Mixed berry conserve

250g strawberries, hulled,
cut in half
250g raspberries
250g blackcurrants, stalks
removed
250g redcurrants or
blueberries
1 vanilla pod, cut in half,
seeds scraped
1 lemon juice and zest
1kg jam sugar

Filling

400ml cream
½ tsp vanilla extract
1 tbs pure icing sugar
1 tsp Cointreau or brandy
(optional)
Mixed berry conserve

To serve

Pure icing sugar, sifted
Fresh seasonal fruits – figs,
currants, blackberries and
mangosteens

METHOD

Mixed berry conserve

1. Pre-heat Oven on Fan Plus at 120°C.
2. Place jars and lids into the Oven to sterilise for 20 minutes.
3. Mix together the fruit and vanilla seeds, lemon zest and juice.
4. Place the mixture in a food processor to puree. Add jam sugar and stir to combine.
5. Remove sterilised jars from Oven and carefully fill $\frac{2}{3}$ full with mixture.
6. Place the jars onto a rack or into a perforated steam container on shelf position 2.
7. Select: Combination mode Fan Plus at 150°C + 35 minutes + 0% moisture.
8. At the end of the cooking time, remove the jars from the Oven and leave to stand for 5 minutes.
9. Secure lids onto jars. Leave to cool at room temperature.

Honey cake

1. Pre-heat Oven on Moisture Plus at 180°C and select 2 manual burst of steam. Line three baking trays with baking paper.
2. In a small bowl, combine sugar and eggs and whisk with electric beaters until ribbon stage.
3. Add the butter and honey to the egg mixture, continue to whisk for 1 minute.
4. Add combined flour and baking powder in two batches, add the water. Mix until combined and Knead dough until smooth and forms a ball. Keep hands dry with a little extra flour.
5. Weigh dough and divide into 6 equal portions. Cover and rest dough for 20 minutes at room temperature.
6. On a lightly floured surface, roll each portion into rounds and cut 6 circles using the top rim of a 20cm spring form pan.
7. Place on the lined baking trays. Place the first two trays into the Oven on shelf position 2 and 4. Bake for 4-6 minutes until just slightly golden, releasing 1 burst of steam half way through the cooking time. Remove from the oven and cool.
8. Repeat step with the third baking tray, releasing the second burst of steam.

Filling

1. Place cream, vanilla and sugar into a bowl of an electric mixer with balloon whisk attachment. Beat until whipped.

Berry layer cake

1. Line the base of a 20cm spring form tin with baking paper.
2. Place the cake layer down first then spread with even amount of whipped cream filling. Spoon over teaspoonful's of mixed berry conserve over cream filling liberally.
3. Lightly press down the next cake layer and repeat the process four times. Place the final honey cake on top.
4. Cover and place cake in the refrigerator and chill overnight.

To serve

1. Carefully remove cake from tin using a warm palette knife to release from side of tin.
2. Smooth the edges of the cream and jam layer with the palette knife.
3. Dust the top of the cake liberally with sifted icing sugar. Top with seasonal berries and fruits.

Notes

- The cake is best made the day prior to consuming, to allow the layers to absorb the filling.
 - Raspberry brandy or Cointreau can be added to flavour the cream.
 - The mixed berry conserve can be substituted with a good quality store bought conserve.
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- Conserve can be made successfully on an Induction cooktop. Place berries, lemon juice, zest and vanilla into a large heavy based saucepan on high heat, Induction setting 9. Once fruit has collapsed, add in sugar and boil rapidly for 10-12 minutes until foam dissipates.
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- To test if conserve has set correctly, place a tablespoon of jam onto a frozen saucer. It should set within 1-2 minutes.