



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 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 and be added to flavour the cream.
- The mixed berry conserve can be substituted with a good quality store bought conserve.
- 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.
- To test if conserve has set correctly, place a tablespoon of jam onto a frozen saucer. It should set within 1-2 minutes.