



Miele

Sponge cake with mandarin curd

By Miele

30 minutes, plus cooling time

Preparation Time

40 minutes

Cooking Time

8 serves

Serves

INGREDIENTS

Mandarin curd

2 eggs
2 egg yolks
165 g ($\frac{3}{4}$ cup) caster sugar
1 mandarin, zested and juiced
1 lemon, zested and juiced
165 g butter

Sponge cake

75 g ($\frac{1}{2}$ cup) plain flour
70 g ($\frac{1}{2}$ cup) cornflour
1 tsp baking powder
20 g butter
1 tbsp milk
2 tbsp water
4 eggs, separated
Pinch salt flakes
150 g (1 cup) caster sugar

To serve

150 ml cream
Icing sugar
Seasonal fruit, optional

Miele accessories

Steam container

METHOD

Mandarin curd

1. Gently mix all ingredients in an unperforated steam container with a lid or covered with foil and place into the steam oven. Steam at 75°C for 40 minutes. Whisk the mixture well once cooked.

2. Cover the top of the curd with cling wrap and refrigerate until cold and set.

Sponge cake

1. Preheat the oven on Conventional at 180°C with the rack on shelf level 1. Lightly grease and line 2 x deep round 20 cm cake tins.
2. Sift together the flours and baking powder.
3. Place the butter, milk and water in a small saucepan, melt the butter on medium-low heat, induction setting 4.
4. Place the egg whites and salt in a bowl of a freestanding mixer with a whisk attachment. Beat until stiff peaks form. Gradually add the sugar and beat well until thick and glossy.
5. Add egg yolks and beat well.
6. Gently fold in the sifted ingredients, followed by the heated ingredients poured down the side of the bowl. Mix lightly and pour into the prepared tins.
7. Place into the oven and bake for 18 minutes, or until cooked. To test if cooked, the sponge will have shrunk slightly from the sides of the tin, and the top of the sponge will feel springy when touched gently with fingertips.
8. Turn the sponge cakes onto a wire rack to cool.

To serve

1. Beat the cream until stiff.
2. Gently fold in ½ cup of the curd with the cream to create a swirling effect.
3. Place one cake on a serving plate and evenly spread with the curd and cream mixture.
4. Place the second cake on top and dust with icing sugar. Serve with seasonal fruit, if desired.

Hints and tips

- A traditional sponge does not have added fat apart from the eggs, however we find a little butter drizzled in creates a more stable and delicious sponge.
- Any leftover curd can be kept in the fridge for 1 week.
- Make this cake even more special by using the leftover egg whites to make meringue frosting, as found on our recipe website.