



Green Tea Sponge Cake



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Pure Ceylon Green
Tea

Ingredients

Green Tea Sponge Cake
Sponge



- 450g eggs
- 300g flour
- 300g sugar
- 75ml milk
- 135g honey
- 15g matcha

Lemon curd

- 200ml lemon juice
- 5 eggs
- 250g sugar
- 230g butter
- 2 gelatin sheets

Green tea buttercream

- 1 egg white
- 130g sugar
- 350g butter
- 20g finely ground Dilmah Green tea

Raspberry coulis

- 450g raspberry
- 30ml Dilmah Exceptional Berry Sensation tea
- 20g sugar
- 30ml water
- 20g glucose

Finishing touch

- 1 punnet of raspberry for garnish
- 20g beetroot powder to dust over the top

Methods and Directions

Green Tea Sponge Cake Sponge

- Preheat oven to 190°C. Line and grease a tray pan.
- Beat the egg yolks and 1/2 the sugar until thick and pale. In another bowl, beat the egg whites



with the remaining sugar until stiff. Fold the egg yolk mixture into the egg white.

- Fold in the flour mixture and melted butter. Pour the batter into tray and bake for 14 minutes.
- Remove from the oven and let it cool for 10 minutes.
- Fold in the flour mixture and melted butter. Pour the batter into the prepared pan and bake for 10 minutes.
- Remove from the oven and let it cool for 10 minutes.

Lemon curd

- Combine eggs and sugar in a bowl. Add lemon juice and cubed butter, place over bain marie, cook out till thickened. Add softened gelatin.
- Strain through a sieve.

Green tea buttercream

- Whip egg whites and sugar to make meringue, add softened butter gradually, whip until very pale and white.
- Remove 1/3 for peach buttercream (recipe on following page). Add matcha to remaining 2/3.

Raspberry coulis

- Place all ingredients in a saucepan and simmer over heat until sugar has dissolved.
- Blend mixture and strain into a bowl.
- Refrigerate.

Finishing touch

- Cut sponge into thirds.
- Between each layer place buttercream.
- Use all layers.
- Place into tin and weight to press, chill and cut to size.
- Dust with beetroot powder.