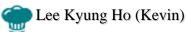


HONEY GLAZED SPONGE CAKE WITH LEMON CURD, PISTACHIO & BAKED STRAWBERRIES





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Jagdev (JD) Singh

 Sub Category Name Food Main Courses

• Recipe Source Name Real High Tea 2014/15 Volume 2

Ingredients

HONEY GLAZED SPONGE CAKE WITH LEMON CURD, PISTACHIO & BAKED STRAWBERRIES

Sponge Cake

- 4 eggs
- 110g sugar
- 100g flour
- 60g melted butter
- 5g lemon zest
- 100g honey

Lemon Curd



- 125g lemon juice
- 125g sugar
- 2 eggs whole
- 2 egg yolks
- 125g melted butter

Garnish

- 70g pistachio
- 50g strawberries
- 20g icing sugar

Methods and Directions

HONEY GLAZED SPONGE CAKE WITH LEMON CURD, PISTACHIO & BAKED STRAWBERRIES

Sponge Cake

- Beat the egg and sugar until pale and creamy.
- Add flour, melted butter, lemon zest all together mix well and bake at 180C for 17 minutes.

Lemon Curd

 Whisk all together on double boiler until about 60C. Cool it down on ice water after taking off the heat.

Garnish

- Roast 70g pistachio on pan slowly. Add 20g icing sugar while tossing. Blend it.
- Bake 50g strawberry with icing sugar at 175C for 6 minutes.

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