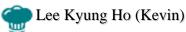


# HONEY GLAZED SPONGE CAKE WITH LEMON CURD, PISTACHIO & BAKED STRAWBERRIES





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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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