

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



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- 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.