

# VANILLA, MACADAMIA & PASSIONFRUIT GLAZED ENTREMET CAKE



PROFESSIONAL



AVONMORE  
PROFESSIONAL  
PRODUCT USED



Avonmore Professional  
35.5% Whipping Cream

(MAKES ONE 18CM CAKE) SERVES 8

## INGREDIENTS LIST

### Macadamia Sponge

- 125g Caster Sugar
- 80g Butter, softened
- 40ml Sunflower Oil
- 25g Ground Macadamia Nuts
- 2 Eggs
- 125g Self Raising Flour
- 1tbsp Milk

### Passionfruit Curd Centre

- 5 Egg Yolks
- 1 Whole Egg
- 90g Sugar
- 150g Passionfruit Puree
- 120g Butter, softened
- 2 Leaves of Gelatine

### Vanilla Mousse

- 750ml Cream
- 140ml Mascarpone
- 90g Sugar
- 3 Leaves Gelatine
- 3 Vanilla Pods

### Marble Glaze

- 8 Leaves of Gelatine
- 160ml Water
- 125g Caster Sugar
- 180g Glucose
- 155g Neutral Glaze
- 110g Condensed Milk
- 200g White Chocolate
- 12g White Oil-Soluble colour
- 8g Yellow Oil-Soluble colour
- 5g Orange Oil-Soluble colour



## THE RECIPE, STEP BY STEP

### ELEMENTS:

- 01 Macadamia Sponge
- 02 Passionfruit Curd Centre
- 03 Vanilla Mousse
- 04 Marble Glaze

### 01

#### Macadamia Sponge

1. Preheat the oven to 180C or 160C if using a fan oven. Line a baking tray with a silicone mat or greaseproof paper.
2. Cream the butter and sugar together in the stand mixer with the paddle attachment until pale and soft. Add oil and nuts, followed by the eggs one by one.
3. Sift in the flour and mix until just combined. Add the milk. Spread the batter onto the prepared baking tray and bake for 10-15 minutes. Remove from the oven and cut out 1 circle 16cm in diameter and 1 circle 14cm in diameter. Cool completely.

### 02

#### Passionfruit Curd Centre

1. Bloom the gelatine in cold water and set it to one side. Put the passionfruit puree into a saucepan and bring to a simmer.
2. In a separate bowl, whisk the egg yolks, whole egg and sugar together. Pour the passionfruit puree over the egg mix, whisking all the time, then pour the mix into a clean saucepan over a low heat and cook until it reaches 80C on a digital thermometer.
3. Remove from the heat and pass the mix through a sieve into a bowl or jug. Squeeze out the water from the gelatine leaves and whisk into the mix. Leave to cool slightly.
4. Add the butter gradually, whisking all the time to emulsify the mixture. Pour into a 14cm ring mold lined with cling film and freeze.

### 03

#### Vanilla Mousse

1. Put 200ml of the cream into a small saucepan with the sugar over a medium heat and bring to the boil to dissolve the sugar. Meanwhile, place the gelatine leaves in a small bowl of cold water to soften.
2. Put the remaining cream in a bowl for the stand mixer. Scrape the vanilla seeds from the vanilla pod and add to the bowl.
3. Attach the whisk to the mixer and whisk the cream until soft peaks form. Set aside.
4. Once the cream in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaves and add to the cream, mixing well to dissolve.
5. Cool the warm cream and fold into the mascarpone, then fold in the whipped cream and place in the fridge for 1 hour (minimum).

#### Assemble Cake Layers & Freeze

1. Place the 16cm macadamia sponge disc in the base of a 16cm ring mold lined with cling film. Pour on a layer of vanilla mousse, then press the 14cm macadamia sponge disc on top. Press the frozen passionfruit curd disc on top.
2. Finish with vanilla mousse, then smooth the top of the Cake and freeze completely.

### 04

#### Marble Glaze

1. Pre-soak the gelatine leaves in a bowl of chilled water for 5 minutes.
2. Meanwhile, bring the water, sugar, and glucose to a boil in a medium saucepan. Add the neutral glaze and whisk until melted. Bring back to a boil, then remove from the heat and add the condensed milk. Squeeze the water from the gelatine leaves and add to the saucepan, whisking well to combine.
3. Pour the mixture over the white chocolate, stir until completely melted. Strain into a jug and sift in the white colour. Blend with a hand blender to ensure completely well combined.
4. Divide the glaze into three by keeping half the white glaze in the jug and pouring one quarter in one jug and the second quarter in another jug. Add the yellow colour into one jug and blend with the hand blender.
5. Colour the last quarter orange and blend to combine. Cool the glazes to 30-34°C.
6. Layer the colours in a large clean jug.
7. Unmold the frozen cake and pour over the glaze. Leave to set for 2-3 minutes before cleaning the edges of the cake with a knife, then place on a serving plate or board and store in the fridge.



#### Assembly and Presentation:

1. Whip 200ml of cream and pipe onto the top of the cake. Decorate with passionfruit gel and passionfruit seeds to serve.