

# Chinese Dragon Pearl Tea Cake

## with Elderflower Cream

This is a unique, sophisticated cake that tastes floral and refined.



Serving Suggestion

## the Cake

### VANILLA CAKE MIX

#### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$  cup mild extra-virgin olive oil (150g)
- $\frac{3}{4}$  cup milk (180g)
- 1 tablespoon finely grated lemon zest
- 1 teaspoon ground dragon pearls (9 pearls, 2g)
- 3 tablespoons superfine or castor sugar

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, zest, vanilla cake mix and dragon pearl tea. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and, if desired, sprinkle evenly with sugar.

Bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

## the Cream

#### YOU WILL NEED

- 1½ cups cold heavy cream (368g)
- 1 cup powdered sugar (113g)
- 2 tablespoons elderflower cordial
- 1 cup mascarpone cream (8oz, 226g)

Beat the first three ingredients on medium speed until thick and creamy.

Add mascarpone cream and beat one minute until the cream holds its shape.

Allow cake to cool completely then frost with elderflower cream. If frosting a sugar-crust cake, slice horizontally and fill with mascarpone cream.