



GINGER CAKE WITH PISTACHIO MOUSSE AND STRAWBERRIES

INGREDIENTS

For the cake

- 200g self raising flour
- 180g sugar
- 60g unsalted butter
- 3 tsp Gingerbread Spice
- 1 tsp bicarbonate of soda
- 1 egg, beaten
- 2 tbsp golden syrup
- 240ml water

For the pistachio mousse

- 200ml double cream

For the pistachio purée

- 65g shelled pistachio nuts
- 30ml water
- 2 tbsp sugar

For the swiss meringue

- 60g egg whites
- 115g caster sugar
- 4g powdered gelatine
- 20 ml water

- 15 strawberries

INSTRUCTIONS

1. Pre-heat the oven to 180 °C and grease and line a 21 cm round cake tin
2. Mix the flour, sugar, Gingerbread Spice and bicarbonate of soda together. Rub the unsalted butter into the mixture with your fingertips until the mixture resembles breadcrumbs. Then add in the beaten egg, water and golden syrup and combine well with a spoon
3. Pour the mixture into the baking tin and bake in the middle of the oven for 35 minutes until golden brown. Once cooked, remove from the oven and allow to cool in the tin
4. To make the pistachio purée, put the pistachio nuts, the water and sugar into a wet grinder and grind until smooth
5. To make the swiss meringue, start by adding the 4g powdered gelatine to the water and set aside. Next, add the eggs and caster sugar to a bowl, and heat it over a pan of water (not touching the water), and whisk using a handheld whisk at low speed until the mixture gets to 50 °C (10-15 mins)
6. Remove the mixture from heat and add the gelatine and whisk for 1 further minute
7. Whisk the double cream to light peaks
8. Fold the pistachio purée into the swiss meringue, and then fold in the double cream
9. Remove the cooled cake from the tin and cut in half
10. Prepare the same 21cm cake tin by putting the acetate strip around the inside edge of the cake tin. Place the bottom half of the cake in the tin and spoon in half of the pistachio mousse. Next layer halved strawberries, flat side out, against the acetate, before adding the extra mousse on top, and completely covering the strawberries.
11. Finally, add the top half of the cake and chill in the fridge for at least two hours.



Feeds

8



Prep time

1 h



Cook time

45 m

