

RECIPE

Guava & White Chocolate Ganache Sponge

Ready in 25 min prep 45 min baking plus
cooling & decorating time



Ingredients

For the sponge cake

2 cups cake flour

2 teaspoons baking powder

1 teaspoon salt

½ cup melted butter or vegetable oil

4 tablespoons water

6 extra large eggs, separated

1 pkt peach flavour jelly powder

1 cup castor sugar

Preparation

1. Preheat oven to 180 Celcius and set the oven rack in the middle.
2. Prepare 2 x 20cm springform cake tins with baking spray and a coating of cake flour
3. Sift together the flour, baking powder and salt.
4. Whisk egg yolks, water, butter/oil, jelly powder and half the cup of sugar together for 10 minutes until it is very light and fluffy.
5. Scrape the sides of the egg yolk mixture down and add the dry ingredients. Whisk for about 1 minute until smooth.
6. In a clean bowl and with clean whisk, whisk egg whites until firm peaks and then add the remaining sugar in three batches whisking well in-between addition of sugar.
7. Fold half of the egg white meringue through the cake batter gently and then add the other half, folding lightly until no white streaks are visible.
8. Bake for 30-35 minutes. Remove from oven.
9. Cool for 15 minutes, run a knife around the edges and then release the spring.
10. Cut the cakes each gently with a sharp bread knife into two layers each.

Guava jam, guava cream and syrup

Guava Jam :

1 large jar lasbel's preserved guava halves, drained, but hold the preserve liquid separately.

1 cup white sugar

Guava Cream:

250 ml whipped cream

½ of the prepared jam

Guava Syrup

½ of prepared jam

reserved preserve liquid from the jar

Preparation

Keeping 3 pieces separate for decoration, scoop the pips from the guavas and discard them.

Cook the guavas and sugar over medium heat slowly to a jam consistency. Test regularly by dripping a few drops of the syrup onto a cold saucer and check the consistency.

Cool and blend with to a fine pulp.

Divide the jam into 3 bowls. Use one bowl to mix with whipped cream and one bowl to make the syrup with the preserve liquid and the remaining jam to spread on the cake layers after cutting them.

White chocolate ganache

500 ml fresh cream, whipped

200g white chocolate, melted over hot water

Preparation

Mix ⅓ of the whipped cream into the melted chocolate

Fold the chocolate mixture very lightly through the remaining cream.

Assemble the cake:

Spread each cut layer of sponge cake with guava jam.

Alternate layers with guava cream and white chocolate ganache to assemble the cake into one 4 layer cake. Remember to keep a good quantity of ganache for the last (top) layer.

Finally dress the cake with ganache on the top layer and dripping over the sides.

Decorate with the guava jam syrup and sliced guavas.

Tips

You can make one batch of batter with peach jelly powder and another with cherry jelly powder which will make a nice colour variation for the layers. To do this, divide the ingredients for step 4 into two bowls and add half a packet of peach / cherry jelly to each. Also divide the dry ingredients in 2 and mix into the separated egg yolk mixtures.

Divide the meringue in 2 and fold through the above as in step 7.

Continue recipe as described from there onwards