

## Green Tea Sponge Cake



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2

### Used Teas



Pure Ceylon Green  
Tea

### Ingredients

Green Tea Sponge Cake  
Sponge



- 450g eggs
- 300g flour
- 300g sugar
- 75ml milk
- 135g honey
- 15g matcha

### **Lemon curd**

- 200ml lemon juice
- 5 eggs
- 250g sugar
- 230g butter
- 2 gelatin sheets

### **Green tea buttercream**

- 1 egg white
- 130g sugar
- 350g butter
- 20g finely ground Dilmah Green tea

### **Raspberry coulis**

- 450g raspberry
- 30ml Dilmah Exceptional Berry Sensation tea
- 20g sugar
- 30ml water
- 20g glucose

### **Finishing touch**

- 1 punnet of raspberry for garnish
- 20g beetroot powder to dust over the top

## **Methods and Directions**

### **Green Tea Sponge Cake**

#### **Sponge**

- Preheat oven to 190°C. Line and grease a tray pan.
- Beat the egg yolks and 1/2 the sugar until thick and pale. In another bowl, beat the egg whites



with the remaining sugar until stiff. Fold the egg yolk mixture into the egg white.

- Fold in the flour mixture and melted butter. Pour the batter into tray and bake for 14 minutes.
- Remove from the oven and let it cool for 10 minutes.
- Fold in the flour mixture and melted butter. Pour the batter into the prepared pan and bake for 10 minutes.
- Remove from the oven and let it cool for 10 minutes.

### **Lemon curd**

- Combine eggs and sugar in a bowl. Add lemon juice and cubed butter, place over bain marie, cook out till thickened. Add softened gelatin.
- Strain through a sieve.

### **Green tea buttercream**

- Whip egg whites and sugar to make meringue, add softened butter gradually, whip until very pale and white.
- Remove 1/3 for peach buttercream (recipe on following page). Add matcha to remaining 2/3.

### **Raspberry coulis**

- Place all ingredients in a saucepan and simmer over heat until sugar has dissolved.
- Blend mixture and strain into a bowl.
- Refrigerate.

### **Finishing touch**

- Cut sponge into thirds.
- Between each layer place buttercream.
- Use all layers.
- Place into tin and weight to press, chill and cut to size.
- Dust with beetroot powder.