

## HONEY GLAZED SPONGE CAKE WITH LEMON CURD, PISTACHIO & BAKED STRAWBERRIES



0 made it | 0 reviews



Lee Kyung Ho (Kevin)



Jagdev (JD) Singh

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Ingredients

#### HONEY GLAZED SPONGE CAKE WITH LEMON CURD, PISTACHIO & BAKED STRAWBERRIES

##### Sponge Cake

- 4 eggs
- 110g sugar
- 100g flour
- 60g melted butter
- 5g lemon zest
- 100g honey

##### Lemon Curd



- 125g lemon juice
- 125g sugar
- 2 eggs whole
- 2 egg yolks
- 125g melted butter

### **Garnish**

- 70g pistachio
- 50g strawberries
- 20g icing sugar

## **Methods and Directions**

### **HONEY GLAZED SPONGE CAKE WITH LEMON CURD, PISTACHIO & BAKED STRAWBERRIES**

#### **Sponge Cake**

- Beat the egg and sugar until pale and creamy.
- Add flour, melted butter, lemon zest all together mix well and bake at 180C for 17 minutes.

#### **Lemon Curd**

- Whisk all together on double boiler until about 60C. Cool it down on ice water after taking off the heat.

#### **Garnish**

- Roast 70g pistachio on pan slowly. Add 20g icing sugar while tossing. Blend it.
- Bake 50g strawberry with icing sugar at 175C for 6 minutes.