

BIBILE ORANGE CAKE



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A luscious chocolate sponge cake layered with orange mousse and chocolate cream. It is a celebration of the famed Bibile orange of Sri Lanka.

- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

BIBILE ORANGE CAKE

Ingredients for Chocolate Sponge

- 160g Egg yolks
- 40g Melted Butter
- 80g Eggs
- 180g Egg Whites
- 100g Sugar
- 3g Salt
- 80g Flour
- 40g Chocolate, melted
- 40g Cocoa Powder

Ingredients for Bibile Orange Italian Meringue



- 20g Bibile Orange Zest
- 20g Sugar
- 60g Bibile Orange Pulp (cooked with 180g sugar to 123°C)
- 100g Egg Whites

Ingredients for Chocolate Cream

- 375ml Milk
- 525g Whipped Cream
- 100g Egg Yolk
- 60g Mycryo Butter
- 100g Sugar
- 300g Dark Chocolate

Ingredients for Chocolate Spray

- 200g White chocolate
- 50g Cocoa butter

Methods and Directions

BIBILE ORANGE CAKE

Chocolate Sponge Method

- Whip egg yolks, egg whites and whole eggs with sugar until light and fluffy. Add flour, salt and cocoa powder. Mix in the melted butter and chocolate. Take a baking ring, pour cake mixture in the mould and bake in a pre-heated oven at 180°C for 15 to 20 minutes.

Bibile Orange Italian Meringue

- Whisk the sugar and egg whites together until soft glossy peaks form. Mix together the orange zest and the cooked orange pulp separately. While beating, pour the orange mixture into the egg white and sugar mix. Whisk till nice Italian meringue is formed.

Bibile Orange Mousse Method

- Beat all ingredients together and leave under refrigeration.

Chocolate Cream Method

- Bring to boil milk cooked with egg yolk and sugar at 83°C. Sieve and let cool. Melt the chocolate with Mycryo butter and add to the mix. Stir well. Fold in the whipped cream.



Chocolate Spray Method

- Melt the chocolate with cocoa butter, strain and put in the chocolate spray gun.

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