

POT PLANT CHRISTMAS CAKE



Ingredients

500gm Sultanas, 300gm Currants, 175gm Raisins, 1/4 Cup Good Quality Orange Marmalade, Zest of 2 Oranges, 60ml Pedro Ximenez, 60ml French Brandy, 140gm Slithered Almonds, 300gm Plain Flour, 1/2 Teaspoon Nutmeg, Mixed Spice & Sea Salt, 220gm Soft Unsalted Butter (+50gm for the pots), 200gm Light Brown Sugar, 4 Whole Eggs, 1 Teaspoon Vanilla Bean Paste, 1/4 Teaspoon Bi-Carb Soda

Method (makes 10-12 x 340ml pots)

Place dried fruits, orange zest, almonds, vanilla and marmalade into a large mixing bowl and pour over Pedro Ximenez and brandy. Mix all ingredients together and place in a sealed container overnight in the pantry.

Pre-heat the oven to 140°C fan forced for Pyrolytic or Multifunction Oven or Combi Mode 2 140°C for Combi Steam Ovens. Butter the pots and dust with a little plain flour and set aside.

Place the sugar, and butter into the bowl of a stand mixer and beat together until pale and creamy with a paddle attachment. Next add the eggs one at a time mixing well in between each addition. Remove the bowl from the mixer and fold in the marinated fruit and nuts.

Sift the plain flour, spices and bi-carb into the bowl, add the salt and fold all ingredients together until well combined. Fill the pots 3/4 full and place into the oven on a wire rack and bake for 40 minutes.(add approx. 10 minutes for Pyrolytic and Multifunction ovens)

Once baked remove from the oven and cool to room temperature, garnish with chocolate soil and miniature mushroom meringues.



CHOCOLATE SOIL AND MUSHROOM MERINGUES



Chocolate Soil

Ingredients

200gm Castor Sugar, 75ml Cold Water, 80gm Chopped Dark (70%-80% Cocoa Mass) Chocolate

Method

Pour water and sugar into a medium size pot and place over medium high heat. Using a thermometer cook the sugar to 135°C or until just beginning to colour on the edge of the pot.

Remove from the heat and whisk in the chopped chocolate, once well combined pour the mix onto a baking tray lined with baking paper and set aside to cool.

*Chocolate soil can be kept in an airtight container in the freezer for 3 months.

Mushroom Meringues

Ingredients

4 Large Egg Whites, 1 Cup Caste Sugar, 1/4 Teaspoon Cream of Tartar, 1/4 Teaspoon Salt, 120gm Dark Chocolate, 1 Tablespoon Cocoa Powder

Method

Pre heat oven to 110°C Line 1-2 large flat baking trays with baking paper and set aside. Place egg whites into a clean, dry bowl and beat until soft peaks form, sprinkle over cream of tartar, salt and continue whipping. Add sugar while whisking in 4-5 parts whisking well in between each addition. Transfer the meringue mix to a piping bag fitted with a straight nozzle.

Pipe small rounds of meringue (approx. 2.5cm) onto the baking paper for the mushroom caps and pipe 2cm towers of meringue for the stalks, bake for 1.5-2.0 hours. Turn the oven off and leave the door ajar for 2-3 hours to dry out the meringues.

Poke a small hole in the base of mushroom cap. Melt the chocolate and dip the underside of the mushroom caps in the chocolate. Attach the mushroom stump to the cap and set aside to dry. Dust the top of the mushroom with a little cocoa powder.