

thermomix

VORWERK

Continental layer cake

TM 31

Total: 1h 30min

Preparation: 1h 10min

16 piece(s)

medium

Ingredients

Pastry

- 55 grams Butter
- 20 grams honey
- 1 egg
- 110 grams sugar
- 1 teaspoon bicarb soda
- 280 grams plain flour
- 1 pinch salt

Cream filling

- 320 grams Milk
- 20 grams cornflour
- 230 grams Unsalted butter, softened
- 230 grams icing sugar
- 1 egg yolk
- 1 teaspoon vanilla, sherry or rum
- 4 tablespoons raspberry jam

Preparation

Pastry

1. Melt the butter 60 C, 2 1/2 minutes sp 3.
2. Add the honey, egg, sugar and bicarb soda and mix for 5 secs, sp 4.
3. Heat 60 C, 2 minutes sp 1 till mixture is frothy
4. Cool 5 minutes
5. Add the flour and salt, and knead 30 sec, scraping down side

of bowl halfway through the time

6. Divide the dough into 4 equal portions. Roll each out between 2 sheets of baking paper to a rectangle 22 x 18 cm. (I roll out one and put it into the oven, and then roll out the next while the previous one is baking)

7. Place on a baking tray, leaving the baking paper on the base. Bake each portion at 180 C (fan forced) 190 C (non fan forced) for 3 - 5 mins only until golden coloured.

8. Place on rack to cool while preparing filing.

Cream filling

1. Make a blancmange by placing the milk and cornflour into cleaned bowl and cook 6 mins, 90 C sp 4.

2. Set aside to cool for 30 mins

3. Cream softened butter, icing sugar, egg yolk and essence or sherry/rum for 1 minute, sp 5, scraping down the sides of the bowl once during the time.

4, Add the cooled blancmange and mix 20 sec sp 5.

Assembling

1. Trim each piece of pastry with sharp knife to equal size. Spread each layer with one tablesp of the raspberry jam, then a quarter of the cream filling placing each layer on top of each other, Finish with cream filling and sprinkle with drinking chocolate or finely grated chocoate.

2. Leave for at least 24 hours for layers to soften and flavours to incorporate.

3, Cut into 16 pieces and enjoy.

This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd.

Vorwerk Thermomix ® and The Mix Australia Pty Ltd and The Mix New Zealand Ltd assume no liability, particularly in terms of ingredient quantities used and success of the recipes.

Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: Wellsrob Source: <http://www.recipecommunity.com.au>