



STRAWBERRY CREAM SPONGE WITH STRAWBERRY SAUCE serves 8

easy SUMMER holiday recipe

INGREDIENTS FOR STRAWBERRY SAUCE

250g strawberries, washed and hulled
Caster sugar to taste

METHOD

1. Place strawberries in blender with 2 tablespoons caster sugar and process till a smooth sauce consistency.
2. Taste and add more sugar to sweeten if necessary.
3. Pour into a jug and refrigerate till needed.

EQUIPMENT

blender
cutlery knife
measuring spoons
bowls and serving jug

INGREDIENTS FOR STRAWBERRY CREAM SPONGE

500g strawberries washed, hulled and sliced thickly
1 x 20cm round sponge cake
250g cream
icing sugar
vanilla essence

METHOD

1. Set aside a handful of the prepared strawberries for garnishing the finished sponge .
2. In a medium sized bowl toss the remaining strawberries with 2 tablespoon of icing sugar.
3. Using a serrated bread knife carefully slice the sponge into 3 even layers.
4. Pour cream into a mixing bowl. Add 2 tablespoons icing sugar and 1 teaspoon of vanilla essence. Whip to soft peak.
5. Place the bottom layer of sponge onto a cake stand or serving plate and spread with half of the whipped cream. Top with half of the prepared strawberries.
6. Place the second layer of sponge on top of the bottom layer and spread with the remaining cream and then the strawberries.
7. Finally position the top of the sponge right-side up onto the cake.
8. Just before serving garnish the cake in the centre with the remaining strawberries and dust the cake with icing sugar.

EQUIPMENT

electric mixer
bread knife
measuring spoons
bowls
serving plate
sieve
palette knife
scraper

TO SERVE

Cut the sponge and plate each slice with a large spoonful or two of strawberry sauce.

FROM THE MARKET

Cream — B.-d. Farm Paris Creek
Alexandrina Cheese Company
Fleurieu Milk

Strawberries — Hillside Farm Strawberries