

Jaconde Sponge with Orange & Brazil Nut Custard & Italian Meringue



Preparation time: 40 minutes

Cooking time: 20 minutes

Serves: 16

Profitability:

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Ingredients:

JACONDE SPONGE INGREDIENTS

250g ground almonds

500g eggs

100g soft flour

75g caster sugar

375g egg whites

75g Kerrymaid Premium Baking, melted

375g icing sugar

ORANGE & BRAZIL NUT CUSTARD INGREDIENTS

200g Kerrymaid Custard

3 oranges, zest

100g Brazil nuts, chopped

4g salt

ITALIAN MERINGUE INGREDIENTS

150g egg whites

50g water

114g caster sugar

Steps:

JACONDE SPONGE

Whisk icing sugar and eggs to ribbon stage.

Separately, sieve almonds and flour together.

Whisk egg whites and caster sugar to semipeak.

Fold ingredients together (in order you made them). Fold in Kerrymaid Premium Baking.

Spread over trays in an even 1cm layer and bake for 6-10 minutes at 200°C. Remove from oven and sprinkle with caster sugar.

ORANGE & BRAZIL NUT CUSTARD

Combine all ingredients together and mix.

Spread an even layer over the baked sponge sheets. Gently and carefully roll tightly.

ITALIAN MERINGUE

Bring water and sugar to 118°C

Whisk egg whites to semi-peak and gently rain in hot sugar. Turn mixer to a high speed and whisk until it forms stiff peaks and a glossy texture.

Spread meringue round rolled sponge using a pallet knife. Gently blow-torch whole pudding until a light brown golden colour.

Serve with the custard.