



Professional



MAKES: 1 x 8" round cake **PREP:** 40 minutes, plus cooling and infusing **COOK:** 1 hour

Refer to recipe for component breakdowns

Cargjillo Christmas cake

with Orange
Vanilla Custard &
Brandy Fruit Mix

A Christmas celebration cake with a Spanish inspired twist. Queen vanilla, orange and brandy flavours combine with espresso in this fresh take on a seasonal cake. Layered with delicious orange vanilla custard and fruit mix.

Ingredients

Vanilla Orange Yoghurt Cake

Makes: 1 x 8" round cake

Prep: 10 min **Cook:** 35-45 min

2 eggs

150mL vegetable oil

270g yoghurt

2 tsp Queen Pro Natural Orange Extract

1 tsp Queen Pro Organic Vanilla Bean Paste

350g self raising flour

357g caster sugar

2g salt

Coffee Brandy Soak

Prep: 5 min **Cook:** 5 min

300mL espresso

100mL Queen Pro Natural Brandy Flavour

100g caster sugar

1 cinnamon stick

Brandy Soaked Fruit Mix

Prep: 10 min **Infuse:** 24 hours

100g sultanas

100g raisins

100g golden raisins

2 apples

100g red glace cherries

100g currants

1 tsp mixed spice

1 tsp ground cinnamon

1 tsp Queen Pro Natural Orange Extract

300mL Queen Pro Natural Brandy Flavour

50g caster sugar

Method

RECIPE BY: Angelica Iuliano

Queen Professional Brand Ambassador

STEP 1

For the cake; preheat oven to 160°C.

STEP 2

In a bowl, whisk together eggs, vegetable oil, yoghurt, orange extract and vanilla bean paste. Sift self-raising flour, salt and sugar over the top. Mix until cake batter is formed.

STEP 3

Pour into 8" round cake tin. Bake for 35-45 minutes or until a skewer comes out clean when poked through the centre.

STEP 4

Allow cake to cool before removing from the cake tin. Slice cake in half lengthways and set aside until ready to assemble.

STEP 5

For the coffee brandy soak; bring espresso, brandy flavour, caster sugar and cinnamon stick to a simmer.

STEP 6

Poke vanilla cake with a skewer and brush coffee brandy soak over both halves.

STEP 7

For the fruit mix; mix all ingredients together in a bowl. Place bowl in the fridge for 24 hours to soak and infuse all the flavours.

STEP 8

Put the fruit mixture into a saucepan and simmer gently for about 5-10 minutes, until fruit becomes soft and syrup reduces. Allow to cool and set aside.

STEP 9

For the orange vanilla custard; split the vanilla bean pod lengthways and scrape out the seeds. Heat milk, vanilla bean including seeds, cinnamon stick and orange extract in a saucepan.

See over for remaining ingredients and method



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Ingredients *(Continued)*

Orange Vanilla Custard

Prep: 15 min **Cook:** 10 min **Cool:** 30 min

1 Queen Pro Vanilla Bean Pod

1L milk

1 cinnamon stick

1 tsp Queen Pro Natural Orange Extract

250g caster sugar

100g corn flour

4 egg yolks

To Serve

icing sugar, to decorate

Method *(Continued)*

STEP 10

Mix sugar and cornflour in a bowl, make a well in the middle and place yolks in hole. Temper yolk and dry mixture by adding some of the hot milk over the yolks and whisking until smooth.

STEP 11

Add yolk mixture into the saucepan and continuously whisk until bubbles begin to appear on the surface and a thick consistency is achieved. Strain immediately into a bowl, place cling wrap over the top to prevent a skin forming and cool in the fridge for 30 minutes.

STEP 12

Once chilled, place custard into a bowl and whisk by hand or on a machine until smooth.

STEP 13

To assemble the cake; pipe a good layer of custard on top of the first cake half, then top with half of the fruit mix. Place other cake half on top and spread remaining custard over the top of the cake and sprinkle on remaining fruit mixture. Dust with icing sugar and serve.

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