

# BLUEBERRY LAYERED CAKE

## BLUEBERRY SPONGE CAKE

4pcs Eggs  
240g Sugar  
280g Flour  
170g Yoghurt or Buttermilk  
8g Baking powder  
100g Vegetable Oil  
70g **Blueberry Filling & Topping**  
1 Vanilla Bean

Separate the egg whites and egg yolks. Combine the egg yolks with the scraped vanilla bean and set aside. Make a meringue by whisking the egg whites on low speed and gradually increase to high. This method is to ensure you have a stable meringue. Once the meringue is fluffy, add sugar in 3 portions whisking after each time until the sugar dissolves. Whisk on a medium speed until you reach stiff peaks and set aside. Combine the egg yolks, vanilla, yoghurt, vegetable oil until a smooth consistency is reached. Carefully fold the mixture into the meringue. Add the sifted flour and fold without breaking the meringue. Finally, fold in the **Blueberry Filling & Topping**. Divide the batter between 3x7" cake tins lined with baking paper and the borders sprayed with oil. Bake at 180°C 25-30 minutes

**BLUEBERRY COMPOTE**  
200g **Blueberry Filling & Topping** (1)

150g **Blueberry Filling & Topping** (2)

40g Sugar  
6g Pectin NH

3g Citric Acid  
Solution (50%)

Mix together the sugar, pectin and **Blueberry Filling & Topping** (1). Bring to a boil, constantly mixing with a whisk. Boil for 2 minutes. Add in the **Blueberry Filling & Topping** (2) and citric acid. Mix well using a spatula. Spread between 3 x 6" metal cake rings. The bottom of the rings should be wrapped with cling film and placed on a firm surface. Let cool down and freeze.

## BLUEBERRY CREAM FILLING

250g Cream Cheese  
250g Butter  
30g Icing Sugar  
150g **Blueberry Filling & Topping**  
4g Pectin  
25g White Sugar

Using a food processor blend the **Blueberry Filling & Topping** into a puree. Mix the pectin and white sugar together. You must mix it so the pectin doesn't form clumps when incorporated

with the blueberry puree. Sprinkle this mixture over the puree in a pan and mix well. Put on a stove top and bring to a boil constantly whisking. Boil for 3 minutes. Remove from the stove and let cool down. Using a stand mixer, whisk the icing sugar with softened butter until white and fluffy. Add in cream cheese, the blueberry mixture and whisk to combine together until fluffy.

## ASSEMBLING

Center the compote on top of the first layer of blueberry cake, pipe cream on the edges and on top of the compote. Spread evenly. Place the second sponge and repeat. Cover with the third sponge. You can use the leftovers of cream to crumb coat the cake before the final decorations. Stabilize the assembled cake in the fridge wrapped in acetate and cake ring overnight. Finally decorate with fresh blueberries, macarons or any other decorations of your choice.

## FEATURED PRODUCT



Blueberry  
Filling & Topping