



Marc Sibille (Heritage Chef) - Recipes from The Belgian Beer Cafes Sydney

Orange & Cardamom Cake With An Orange Passion Curd

Shopping:



Cake:

2 Large Oranges
6 Eggs
500 gm Caster Sugar
500 gm Ground Almonds
2 Teaspoons Ground Cardamom

Curd:

3 Whole Eggs
2 Egg Yolks
125 gm Caster Sugar
125 gm Passion Fruit Juice
2 Tablespoons Orange Juice
2 Teaspoons Orange Zest
125 gm Unsalted Butter

Method:

Cake:

Put the 2 Oranges (washed) in a pan, cover with water and simmer for 1 hour changing the water 3 times.

Drain, chop roughly and puree the unpeeled oranges (with a food processor)

Grease and line a baking tin with silicone paper or similar.

Pre-heat your oven on 175°C

Beat Eggs and sugar till pale and thick (Ruban)

Mix almonds, baking powder and cardamom together.

Fold this dry mix into the eggs then add the orange puree.

Fold the mix into the baking tin and bake for 45 – 60 minutes till golden.

Turn out and stand.

Let cool down.

Curd:

Over a double boiler (bain-marie) whisk all the eggs, add the sugar, both juices.

Add the cold butter diced, whisking till thickened then mix in the zest.

Chill

Enjoy with an ice cold bottle of Hoegaarden!*

*Available to take away from Heritage BBC, 135 Harrington St, The Rocks

