GRAPEFRUIT GIN DRIZZLE CAKE

INGREDIENTS

For the cake

175g unsalted butter, softened
200g caster sugar
100g self-raising flour (gf)
100g ground almonds
½ teaspoon baking powder (gf)
4 large eggs
1 grapefruit, zested and juiced (1 tablespoon)

For the syrup

100g caster sugar
70ml grapefruit juice (from your zested grapefruit)
2 tablespoons gin

For the icing

150g icing sugar
2 tablespoons reserved syrup

To decorate

1 grapefruit, sliced

Drenched in sweet botanical syrup with a bitter edge, this cake is right on the line of how moist a cake can be. It will stay soft for at least 5 days if well covered, so it's a useful bake if you like to prep ahead. Using a drizzle is also a good safety measure when baking a cake. There is virtually no way you can create a dry sponge once you have drowned it in a delicious syrup. The gin and grapefruit take this away from being overwhelmingly sweet, and I think the distinctive flavour is quite exciting. It's something you don't generally come across in cake form!

METHOD

Preheat the oven to 160°C fan/ 170°C conventional/gas mark 3.5. Grease and line a 900g loaf tin, with a long sheet of baking paper leaving overhang on the long sides of the tin.

Make the cake

1. Cream the butter and sugar until light. Add in the remaining cake ingredients and mix until combined. Add to the loaf tin and spread out evenly.
2. Bake for about 45 minutes or until a skewer comes out clean.

Make the syrup

1. While the cake is in the oven, make the syrup. Stir the sugar, grapefruit juice and gin in a saucepan over a high heat until the sugar has dissolved and the mixture boils. Remove from the heat. Set aside 2 tablespoons of the syrup.
2. Once the cake has baked, leave it to cool for 10 minutes in the tin. Poke it all over with your testing skewer and pour over the main, larger portion of syrup. Leave it to soak in as it cools completely in the tin. The cake sometimes sinks a bit in the tin. Don't worry if it sinks on you, it still tastes delicious!

Make the icing

1. Mixing together the icing sugar with the reserved syrup to make a thick but fluid consistency. You may not need all the syrup, so add it gradually.
2. Remove the cooled cake from the tin and cover with the icing, encouraging a few drips around the edges. Top with some grapefruit slices.



MANGO, COCONUT AND WHITE CHOCOLATE TART

INGREDIENTS

1 quantity sweet shortcrust pastry (page 18) (gf)

For the coconut filling
25g butter, softened
25g caster sugar
30g coconut cream (use the solid top from a tin of coconut milk or replace with more butter)
30g self-raising flour (gf)
1 large egg white
45g desiccated coconut
½ teaspoon vanilla extract
¼ teaspoon salt
40g white chocolate chips

For the mango curd
350g mango purée (page 40), or tinned mango pulp
3 large egg yolks
75g sugar
100g butter, cubed

For decoration
1 mango
50g toasted coconut flakes

For me, this tart feels exotic with its bold mango and coconut flavours. The tart combines a silky mango curd over a texturally interesting coconut sponge base. Before making the curd, it's worth reducing a portion of the mango purée. This considerably intensifies the flavour and brightens the tart. I think mango is a flavour that needs to be punchy: a weak mango flavour is pretty dull, but intense mango is fun and exciting!

Instead of making mango purée myself, I use tinned mango pulp. It's not overly expensive, tastes brilliant and eliminates a tedious step in the baking process.

METHOD

Preheat the oven to 180°C fan/ 190°C conventional/gas mark 5.

1. Blind bake a 20cm pastry case as instructed on page 18.

Make the coconut filling

1. Cream together the butter and sugar until light and fluffy (this will take between 3 and 5 minutes).
2. Add in the coconut cream, flour, egg white, coconut, vanilla and salt and mix through until combined.
3. Spread this over the pastry case and press the white chocolate chips into the mixture. Bake for about 15 minutes or until a skewer comes out clean.
4. Remove the tart from the tin and leave it to cool on a wire rack.

Make the mango curd

1. Place 275g of the mango purée in a pan on a high heat and boil to reduce it by about half, stirring frequently to prevent it burning. Take off the heat and weigh it out. Add the remaining non-reduced purée, so the total weight is 190g.
2. Whisk together the egg yolks and sugar. Then whisk through the mango purée and pour this into a pan over a low heat. Stir constantly until it is thick and reaches 75–82°C.
3. Take the curd off the heat. Whisk in the butter, a few cubes at a time, until the curd is smooth and shiny.
4. Pour the curd into the tart case and level off. Place in the fridge to set for at least 2 hours.

Decorate the tart

1. Chop the fresh mango into chunks and slices.
2. Decorate the top of the tart with the mango and toasted coconut flakes sweeping around one side.

