

# COCONUT, PASSIONFRUIT & WHITE CHOC CAKE

This celebration cake is a bit of a whopper in size (it would be perfect for a birthday cake or can easily be scaled down from 3 sponges to 2) and also in flavour. It's made up of moist and tender coconut sponges, soaked in a coconut milk syrup, sandwiched between a velvety smooth and tangy passionfruit curd and smothered in an indulgent and incredibly moreish caramelized white chocolate whipped mascarpone.

Recipe Makes: 3 x 18 cm / 7 inch sponges

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## SPONGE

275 g Unsalted butter\*  
75 ml Veg Oil  
335 g Caster Sugar  
5 Large Eggs  
250 g 00/Plain/AP Flour\*\*  
75 g Potato starch\*\*  
75 g Desiccated Coconut  
3.5 tsp Baking Powder\*\*  
Pinch of Salt  
115 ml Coconut Cream  
1 tsp Vanilla Bean Paste

## SYRUP

120 ml Water  
50 ml Coconut Cream  
100 g Caster Sugar  
0.5 tsp Vanilla Bean Paste

## GANACHE

250 g White Chocolate  
300 ml Double Cream

\*room temp  
\*\*sifted

## CURD CONT.

1 Large Egg, whole  
2 Large Egg, yolks only  
9 Passionfruit, deseeded  
60 g Caster Sugar  
0.5 tbsp Cornflour, sifted  
0.5 tsp Vanilla Bean  
60 g Unsalted Butter\*

## MASCARPONE

400 g Mascarpone  
250 ml Double/Heavy Cream  
1 tsp Vanilla Bean Paste

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- Preheat the oven to 150C Fan/170C/340F/Gas Mark 3 and grease and line 3 x 18 cm / 7 inch cake tins bottom and sides.
- First let's start with the **sponges**. Into a stand mixer bowl, add the butter, oil and sugar. Use the paddle attachment to mix for 6 to 8 minutes until light and fluffy.
- Next in are the eggs, mixing well between each addition.
- In a separate bowl, add the two flours, desiccated coconut, baking powder and salt. Mix well before adding 1/3 into the stand mixer bowl. Mix until everything has just combined before adding in the second 1/3.
- Use a rubber spatula to gently fold in the flour.
- Add the final 1/3 of flour, alongside the coconut cream and vanilla. Fold through until no visible flour or coconut streaks remain.

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- Add the final 1/3 of flour, alongside the coconut cream and vanilla. Fold through until no visible flour or coconut streaks remain.

- Evenly distribute the batter between the 3 tins and bake for 25 to 28 minutes. Once the sponge have baked, remove from the oven and leave to sit in the tins for 5 minutes. Gently turn out (be careful, they will be super soft) and wrap in clingfilm/saran wrap whilst they are still hot to retain all the moisture. Leave to cool.

- Whilst they are cooling, make the **coconut soaking syrup**. Add all the ingredients to a pan and place over a medium heat. Allow that to come to a boil before reducing the heat to a simmer and let it do its thing for about 5 minutes until it has turned slightly syrupy. Leave to one side to cool.

- For the **caramelized white chocolate ganache**, preheat the oven to 110C Fan/130C/270F/ Gas ½.

- Add the white chocolate to a baking tray and place into the oven for 10 minutes. Remove the tray from the oven and use a rubber spatula to mix. Place the tray back in the oven and continue this in/out process for about 90 minutes (it is worth it, I promise) until the chocolate is golden brown. If it gets chalky, don't worry – keep mixing well and baking till you reach that golden colour.

- Once achieved, remove from the oven and transfer to a bowl to gently cool. Once cooled, add the double cream into a saucepan and place over a medium heat.

- When near boiling, pour the cream over the caramelized white chocolate and leave to sit for a minute or two. Mix until smooth before transferring to a bowl or tray and leave to cool for about 30 minutes. Cover the top with clingfilm/saran wrap and leave to set until thickened.

- To make the **curd**, place your whole egg and egg yolks (make sure you save the whites for meringue/pavlova/buttercreams etc) into a large heatproof bowl alongside the remaining ingredients, bar the room temp butter. Give it a good old mix with a wooden spoon.

- Place the bowl over a saucepan of simmering water and stir until the sugar has dissolved. We need this mixture to thicken so it coats the back of a spoon. This should take about 15 minutes. I always like to give it a good mix with a balloon whisk every now and then to ensure there's no lumps and it remains silky smooth.

- Once it has thickened, add the butter and mix well until combined. Leave to cool but make sure you cover the top with some baking paper/clingfilm to prevent a skin from forming.

- Once the caramelized white chocolate ganache has cooled and thickened, let's make the **whipped mascarpone**. Add the ganache to a stand mixer bowl alongside the mascarpone. Use the whisk attachment to mix until smooth.

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- Go in with the double cream and vanilla bean paste and mix until you reach medium peak. Transfer to a piping bag if you are using.
- Once you are ready to **construct**, use a serrated knife to remove any domed sponge tops for an even finish. Use a pastry brush to liberally brush the coconut soaking syrup over the tops of each one.
- Onto your serving plate, add a tiny smidge of the whipped cream to the base. This will 'glue' your first sponge down to avoid any slippery disasters later.
- Place one of the sponges on top and add a thin layer of the whipped mascarpone on top. Pipe a solid line of cream around the edge to create a dam before filling the middle with half of the curd. **REMEMBER** – any gaps in this line of cream will allow your curd to escape which in short means disaster. If in doubt, pipe a second line around the first to ensure you're locked in.
- Use the back of a spoon to smooth down the curd before adding the second sponge on top. Repeat the icing and curding one more time.
- Add the last sponge before adding a thin layer of cream to the outside of the cake to crumb coat. It doesn't matter if it's super rough but you want this to set before adding the final layer and decoration. Pop the cake in the fridge to set for 1 hour.
- Use the remaining cream for your final coat and any decoration. Pop in the fridge and add any florals (if you are before serving).
- Use a hot knife to slice and serve.