



JERNEJ KITCHEN

NECTARINE SPONGE CAKE WITH YOGURT CREAM

Nectarine Sponge Cake with Yogurt Cream is such a delicious cake. Make it for your next picnic, celebration or birthday party. Easy summer recipes.

MAKES	1	CAKE (18 CM / 7 INCH DIAMETER)
PREPARATION:	40	MINUTES
BAKE:	20	MINUTES

SPONGE CAKE

25 g butter, melted
4 eggs, free range if possible
125 g sugar
125 g all-purpose flour
1/2 tsp baking soda

NECTARINES

80 g sugar
1 tsp fresh ginger, sliced
5 nectarines (or any other seasonal stone fruit)
50 ml water
1 tbsp good quality rum

YOGURT CREAM

200 g whipping cream
2 tbsp sugar
125 g greek yogurt
icing sugar

TOOLS AND EQUIPEMENT

saucepan
Electric Hand Mixer
Bowl
whisk

SPONGE CAKE

Preheat the oven to 190 °C / 375 °F. Put the eggs together with sugar in a glass bowl over a saucepan of simmering water. Using an electric mixer, whisk mixture over the heat for about 5 minutes, or until thick, pale and doubled in volume. In a separate bowl combine baking soda, flour and pinch of salt. Sift half of dry mixture into the egg mixture and very gently fold it through. Sift over the rest of the dry mixture. Again, fold it in gently. Add melted (but cold) butter to the mixture. Grease cake molds with butter, then dust with flour. Divide the mixture between both cake molds. Bake for 20 minutes at 190 °C / 375 °F, until golden and springy to touch. Remove from the oven and let cool completely on a wire rack if possible.

NECTARINES

Wash the nectarines under running water and drain them well. Cut them in half and remove the kernels, then cut each half on three pieces. Reserve one nectarine for decoration. Set a saucepan over medium high heat. Add the sugar, slices of ginger and water. Let it slowly simmer for about 5 - 10 minutes or until the sugar caramelizes and gets golden brown. Add pieces of nectarines, rum and leave for about 5 minutes, stirring occasionally. Nectarines have to remain thick. Drain the nectarines and save until needed. Also save the juice.

YOGURT CREAM

In a bowl mix together whipping cream and sugar, to get a soft peak. Add 1/3 of the yogurt to the whipping cream mixture and combine well, using a spatula. Gently fold the rest of the yogurt, so that you get a light and airy texture. Refrigerate until needed.

ASSEMBLE THE CAKE

2x cake mold ø 18 cm / 7.5 inch

To assemble the cake, brush both sponge cakes with leftover nectarine juice on one side. Place one sponge cake on a cake stand or serving plate. Arrange pieces of nectarine all over the brushed sponge cake. Dollop on spoonfuls of yogurt cream, leaving 2 tbsp for the decoration later. Cover with the second sponge cake. Decorate with the remaining yogurt cream, arrange the remaining fresh nectarine pieces and dust with icing sugar to finish. Serve with a spoon of greek yogurt. You can store it in a refrigerator for up to 4 days or serve immediately.