



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Lemon Curd Layer Cake with Fresh Passionfruit

Ingredients

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Lemon Filling

2 leaves gelatine
150ml Juice & rind of 3 lemons
6 egg yolks
A½ cup castor sugar
100g soft butter, chopped
150ml cream
1 tablespoons boiling water

Crepes

A¾ cup plain flour
A½ tsp salt
3 eggs
80g melted butter
1 cup milk
extra melted butter

Cream layer

600ml cream
1 gelatine leaf
1 tbs boiling water
To assemble
10x crepes (above recipe)
Topping
3 leaves gelatine
A½ cup passionfruit juice
A½ cup orange juice



Method  officially tested

Method

1 To make lemon filling Soak gelatine in cold water. Put juice, rind, egg yolks and sugar into a bowl and whisk well to combine. Pour into a medium mould. Add the soft butter. Cook, stirring all the time, until the curd has thickened. Squeeze gelatine and drop into a spoonful of the boiling water. Swish to dissolve. Stir the gelatine into the lemon curd mixture. Pour into a bowl, cover with a piece of buttered paper to prevent a skin forming. Express chill for approx 10min or until cool. Place the lemon curd in the bowl of an electric mixer. Stir through 150 ml of cream. Express freeze until it has thickened before assembling the "cake"™.

2 To make crepes Sift the flour and the salt. Place in the food-processor and whirl in the eggs, the melted butter and the milk. Stop the machine and scrape the base of the bowl at least once. The mixture should be like thin cream. Adjust with a little extra milk if necessary. Allow to stand for 15minutes before using. Heat a crepe pan over medium heat. Remove from heat brush with extra butter then pour A¼ cup mixture into centre of pan, swirl quickly to coat pan. Cook for 30 seconds, turn over and cook for a further 30 seconds or until cooked. Repeat with remaining mixture. Separate crepes with a piece of baking paper.

3 To make cream layer, soak, squeeze and dissolve the gelatine using boiling water. Add the gelatine to the cream and whip until very thick. Refrigerate until required.

4 To assemble Place one of the pancakes in a lined spring form tin, spread with 1/5 of the lemon curd. Place a second crepe over the first. Spread with approximately a quarter of the whipped cream. Continue in this manner until the tenth and final crepe has been placed in position. Express freeze.

5 To make the topping, dissolve the gelatine in the same manner as before. Pour the dissolved mixture into the combined orange/passionfruit juice. Allow to cool in fridge. When the fruit jelly is just turning syrupy, remove the assembled "cake"™ from the refrigerator and pour over the topping. Return to the express freezer until set.

