TATUA
Specialised Dairy

Sponge Finger Cake With Lemon Mousse Chiffon

Ingredients

12-15 sponge finger biscuits
¼ cup Tatua Mascarpone or melted white chocolate
3 tsp gelatine
¼ cup water
¾ cup caster sugar
¾ cup lemon/lime juice
4 egg yolks
2 tsp custard powder
1 ½ cups Tatua Culinary & Whipping Cream
¼ cup icing sugar
1 Tbsp lemon zest
2 Tbsp honey

Method

1. Spread the side of each sponge finger with a little Tatua Mascarpone.
2. Stack the sponge fingers together around the sides of a 21 cm spring-form tin.
3. Chill for 20 minutes. Sprinkle the gelatine over the water and set aside to swell.
4. In a saucepan combine the sugar, lemon juice, and egg yolks and stir over a gentle heat until smooth and thickened slightly.
5. Remove from the heat and stir in the gelatine – allow to cool to room temperature.
6. Whip the Tatua Culinary & Whipping Cream until soft peaks.
7. Fold the Tatua Culinary & Whipping Cream into the lemon mousse and spoon into the sponge finger lined tin.
8. Chill for 30 minutes until set.
9. Mix lemon zest and honey and spoon over mousse.