



## *White Chocolate and Strawberry Pimms Showstopper Cake*

This delicious showstopper tastes even better than it looks and is the perfect addition to all celebrations and occasions

### **Ingredients for the sponge**

6 medium eggs  
180g golden caster sugar  
60ml light olive oil  
180g plain flour

### **For the pimms syrup**

100ml pimms  
300ml lemonade  
3 tbsp Bonne Maman Strawberry Conserve  
or Bonne Maman Strawberry & Wild  
Strawberry Conserve

### **For the White Chocolate Cream**

300ml double cream  
100g white chocolate, roughly chopped

### **Method:**

1. Heat the oven to 160C, fan oven 140C, gas mark 3. Grease and line a deep, 20cm cake tin with non-stick baking parchment.
2. Use an electric mixer to whisk the eggs for about 5 minutes until pale and thick. Add the caster sugar and continue whisking until the mixture doubles in size, is very foamy and leaves a trail when you lift out the beaters.
3. Continue to whisk on high while you add the olive oil drop by drop.
4. Sift the flour onto the mixture and fold in very gently with a large metal spoon.
5. Pour into the tin and bake for 40-45 minutes until the cake is golden brown and a skewer inserted into the centre comes out clean.
6. Meanwhile, make the Pimms syrup. Put the Pimms, lemonade and conserve into a small saucepan and bring to the boil. Bubble for 10 -15 minutes until reduced and syrupy. Cool.
7. Cool the cooked cake in the tin then turn out onto a wire rack. Cut the cake into three layers. Spoon the cooled syrup over each layer.

## *White Chocolate and Strawberry Pimms Showstopper Cake*

This delicious showstopper tastes even better than it looks and is the perfect addition to all celebrations and occasions

### **To fill and decorate**

6 tbsp Bonne Maman Strawberry Conserve or Strawberry & Wild Strawberry Conserve  
225g fresh strawberries and raspberries  
caster sugar  
freeze dried strawberries and chopped pistachio nuts

This cake is also delicious with prosecco syrup. Put 400ml of prosecco in a saucepan with the strawberries conserve and bubble until syrupy as above

### **Method:**

8. To make the white chocolate cream, put the white chocolate in a small bowl over a pan of warm water and leave until melted. Dip 3 whole strawberries in the chocolate and chill. Whip the cream until it just begins to hold its shape and fold in the remaining melted chocolate with a balloon whisk. Keep whisking gently until the mixture is thick and spreadable.
9. To fill and decorate, spread the conserve over the sponge layers and top with the remaining strawberries, thinly sliced. Layer up the cake onto a board or plate.
10. Cover the cake with the white chocolate cream and refrigerate overnight.
11. To make the caramel shards for decoration, line a baking sheet with foil and sprinkle over a layer of caster sugar. Pop under a hot grill for 4-5 minutes or until the sugar melts and turns golden brown. Immediately sprinkle over the freeze-dried strawberries and the pistachios. Leave to cool then break into shards. Store in an airtight container.
12. When ready to serve, pop the chocolate dipped strawberries on top of the cake with the raspberries and caramel shards. Serve immediately.