

Speculaas Cake

*By: Executive Chef
Maison Du Suchon*



YIELD:

One Cake

INGREDIENTS – WHITE SPONGE CAKE:

250 g Maison Du SUCHÖN – White Sponge Cake Mix
188 g Whole Egg
75 g Water

INGREDIENTS – SPECULAAS FILLING:

200 g Maison Du SUCHÖN – Patisserie Cream
200 g Maison Du SUCHÖN – Speculaas Spread

INGREDIENTS – SPECULAAS GANACHE:

100 g Maison Du SUCHÖN – Patisserie Cream
200 g Maison Du SUCHÖN – Speculaas Spread

PREPARATION - WHITE SPONGE CAKE:

- Beat all ingredients at slow speed for 1 min.
- Then shift to high speed and continue beating for 5 mins.
- Pour the batter in a 8 inch round cake pan.
- Bake in a preheated oven for 20-25 minutes at 180°C.

PREPARATION - SPECULAAS FILLING:

- Gently mix Patisserie Cream and Speculaas Spread until the mixture is uniform.
- Using a beater, whip the mixture until small peaks form.

PREPARATION - SPECULAAS GANACHE:

- Gently mix Patisserie Cream and Speculaas Spread until the mixture is uniform.
- Chill the mixture for 3 hours.
- Using a beater, whip the mixture until the mixture thickens.

ASSEMBLY:

- Slice the White Sponge Cake in three layers. (Note: If preferred the layers can be moistened with Sugar Syrup if required. One Part Sugar Dissolved in One Part Water)
- Using a piping bag or a Spatula, spread the Speculaas Filling between each layer.
- Using a decorating cake knife, cover the cake with Speculaas Ganache.
- Decorate using any Speculaas Cookie.