

## Steamed Lemon Meringue Cake with Lemon Curd



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### Steamed Lemon Cake

(adapted from Citra's Home Diary)

#### Equipment

- Weighing machine
- Measuring spoon
- Sifter
- Large Bowl
- 8" round cake pan
- Parchment paper
- Aluminium foil
- Mixer
- Wok or electric steamer
- Steam rack and wok lid/cover (if using wok)
- Cooling grid

#### Ingredients

- Ingredients Group A:
  - Plain Flour 200gm
  - Cornstarch 15gm (2 Tbsp)
  - Baking Powder ½ tsp
- Ingredients Group B:
  - Lemon Zest of 1 lemon
  - Lemon Juice of 1 lemon (around 4 Tbsp)
  - Vegetable Oil 60gm
- 4 Eggs, regular sized
- Caster Sugar 125gm

#### Method for Cake

1. Prepare and heat steamer.
2. Grease and line one 8 inch cake pan.
3. Sift together ingredients group A and set aside.
4. Combine ingredients group B and set aside.
5. Beat eggs in a mixer with a balloon whisk, at low speed.
6. Add sugar a quarter at a time while beating well in between additions, to ensure sugar is well incorporated.

7. Increase speed of mixer to medium and continue to beat until mixture becomes thick, light coloured and creamy. (unfortunately I didn't take note of how long I beat the mixer at this point. My estimate would be around 10 to 12 minutes. Just beat until you think it's ready, then wait 1 or 2 minutes to check if the mixture becomes lighter in colour. If it does, you need to beat a little longer. If it doesn't, it should be done). It is important that you not underbeat, as the height of the cake depends on the air that is built up and trapped in the egg-sugar mixture.
8. Reduce speed of mixer to low and continue to beat for a further 3 minutes.
9. Fold in groups A and B alternately, starting and ending with group A (flour mixture). Fold gently so as not to deflate the airy mixture. Do not overfold. Once there are no more lumps from the flour, stop immediately.
10. Gently pour into the greased and lined pan, then place pan in the steamer. Cover pan loosely with aluminium foil, then cover steamer. Steam for about 40 minutes or until an inserted toothpick or cake tester comes out clean.
11. Take pan out of steamer and place on to a cooling grid. Brush some lemon syrup on it. Allow the cake to cool in the pan.
12. Once cooled, gently insert a thin sharp knife along the edges of the pan to release the cake.
13. Cover the cake with cling film and refrigerate the cake until ready to tort (cut it horizontally) into layers, fill and assemble the cake.

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## Lemon Syrup

### Equipment

- Weighing machine
- Saucepan
- Stove

### Ingredients

- 100gm caster sugar
- 100gm lemon juice

### Method

1. Combine sugar and juice in a saucepan and heat until sugar completely dissolves.
2. Set aside to cool before using.
3. Refrigerate any leftover syrup in a closed container up to 2 weeks.

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## Lemon Curd

(adapted from epicurious.com)

### Equipment

- Weighing machine
- Measuring spoon
- Heavy bottom saucepan or double boiler
- Whisk
- Stovetop
- Bowl or jar
- Clingfilm

## Ingredients

- 120ml fresh lemon juice
- 2 teaspoons finely grated fresh lemon zest
- 100gm castor sugar
- 3 large eggs
- 85gm unsalted butter, cut into small cubes

## Method

1. Whisk together all ingredients in a heavy saucepan, over low heat. You can also use the double boil method.
2. Curd is ready when it is thick enough to coat the back of a spoon, about about 6 minutes.
3. Pour lemon curd to a bowl and cover with clingfilm. Refrigerate for at least an hour before using. Curd can be kept chilled in the refrigerator up to 1 week.

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## Meringue

(adapted from Betty Crocker)

## Equipment

- Measuring spoon
- Mixer
- Oven
- Icing spatula
- Clingfilm

## Ingredients

- 3 egg whites
- ¼ teaspoon cream of tartar
- 6 tablespoons sugar
- ½ teaspoon vanilla (optional)

## Method

1. Using a balloon whisk, beat egg whites and cream of tartar in a mixer at high speed until it is light and foamy.
2. Add in sugar, 1 tablespoon at a time, beating in between each addition, then continue to beat until it is stiff and glossy.
3. Add in vanilla (optional), and continue beating until completely incorporated.

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## Assemble

## Equipment

- Cake leveler or serrated knife
- Cake lifter
- Icing spatula
- Turntable\_(optional)

## Ingredients

- Steamed lemon cake
- Lemon syrup
- Lemon curd
- Meringue

### Method

1. Tort the cake into layers by using a cake leveler or serrated knife. Lift and separate the torted layers using a cake lifter.
2. Place bottom layer on a plate.
3. Put some meringue into a piping bag and pipe around the perimeter of the cake layer. This will act as a wall to prevent the filling from seeping out.
4. Spread lemon curd within the meringue “wall”.
5. Lay the next layer on top and continue the same way until the top layer is placed.
6. Heat oven to 200 to 250deg Celsius.
7. Using a large icing spatula, ice the cake with meringue. There is no need to ice neatly. Ice with visible swipes and swirls. These will be highlighted very prettily once meringue is browned.
8. Place cake into the oven for about 8 to 12 minutes (depending on temperature), until meringue is browned to your preference. Make sure the plate your cake is placed is oven friendly.
9. Cool cake completely (around 2 hours) in a draft-free room at room temperature.
10. Cover cake with cling film, then chill in the refrigerator until ready to serve.