



Kūmara Cake, Sour Cream Gel & Plums

Med 2 Hours Serves 6



270g Standard Flour
5g Cinnamon Powder
3g Ground Ginger
1g Nutmeg
5g Baking Soda
2g Salt
430g Sugar
230g Cooking Oil
4 Eggs
350g Kūmara - peeled and grated

Kūmara Cake

1. Preheat an oven to 175°C. Line a baking tray with baking spray and greaseproof baking paper.
2. Combine and sieve all dry ingredients together and set aside.
3. In separate bowl, combine the oil (Canola, Salad or Grapeseed are best) and sugar. Beat together using a whisk until the mixture becomes pale, approximately 4-5 minutes.
4. Add your eggs one at a time to the oil-sugar mixture. Combine well.
5. Fold your dry ingredients into your wet ingredients. Do this in three stages (Do not dump it all in at the same time!).
6. Lastly add your peeled and grated kūmara, fold in gently being careful not to overmix.
7. Pour your cake batter into your lined cake tin. Place in the oven and set a timer for 10 minutes.
8. Check to see if your cake is done by inserting a skewer into the middle - if it comes out clean it's done. If not, you might need to give it a couple of minutes more. When your cake is done, remove it from the oven and allow to cool in the baking tray before portioning.

300ml Milk
150g Sugar
1 Vanilla Pod, seeds scraped out
250g Packet of Sour Cream
6g Agar Agar

Sour Cream Gel

1. Place milk, sugar, vanilla seeds (keep pod for plum recipe below) and agar agar in saucepan and whisk together. Put on the stovetop and bring up to a boil, whisking constantly. Keep the liquid at a rapid boil for a full 4 minutes to cook out the agar agar.
2. After 4 minutes, remove the mixture from the heat and pour the liquid into a separate container and place in the refrigerator to set, approximately 20 minutes.
3. Take the set mixture and place in a blender along with the sour cream. Blend on high speed until smooth. Put into a container and chill. Serve cold.

6 Fresh Plums
1 Scraped Vanilla Pod
200g Sugar
500ml Water
1 Lemon - zest and juice

Plums

1. Cut plums in half and remove the pip.
2. In a saucepan, combine the sugar, water, vanilla pod, lemon zest and juice. Bring up to a boil.
3. Add the plum halves and reduce to a simmer for 2 minutes then remove from the heat. Leave the plums and the liquid to cool together. Serve at room temperature.