

Indulge in a Delightful Symphony of Flavors: Chestnut Cherry Kiwi Fruit Sponge



Prepare to embark on a culinary journey that will tantalize your taste buds and leave you craving more. Our Chestnut Cherry Kiwi Fruit Sponge is a masterpiece that seamlessly blends the earthy sweetness of chestnuts, the juicy tartness of cherries, and the refreshing tang of kiwis, creating an explosion of flavors that will dance upon your palate.

Ingredients

To craft this delightful dessert, you will need the following ingredients:



Chestnut, Cherry & Kiwi Fruit Sponge: A final year to write home about - and mother makes 3 in Galicia (Writing Home) by Lisa Rose Wright

★★★★☆ 4.3 out of 5

Language	: English
File size	: 2129 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 408 pages
Lending	: Enabled



- **For the chestnut sponge:**
 - 1 cup chestnut flour
 - 1/2 cup granulated sugar
 - 1/4 cup unsweetened cocoa powder
 - 1 teaspoon baking powder
 - 1/4 teaspoon salt
 - 1/2 cup milk
 - 1/4 cup melted butter
 - 1 egg
 - 1/2 teaspoon vanilla extract
- **For the cherry filling:**

- 1 pound fresh cherries, pitted and halved
- 1/2 cup granulated sugar
- 1/4 cup cornstarch
- 1/2 cup water

- **For the kiwi filling:**
 - 3 kiwis, peeled and sliced
 - 1/4 cup granulated sugar
 - 1 tablespoon lemon juice

- **For the whipped cream topping:**
 - 1 cup heavy whipping cream
 - 1/4 cup granulated sugar
 - 1 teaspoon vanilla extract

Instructions

Follow these step-by-step instructions to create your own Chestnut Cherry Kiwi Fruit Sponge:

Making the Chestnut Sponge:

1. Preheat your oven to 350 degrees Fahrenheit (175 degrees Celsius).
2. Grease and flour a 9x13 inch baking pan.
3. In a large bowl, whisk together the chestnut flour, granulated sugar, cocoa powder, baking powder, and salt.

4. In a separate bowl, whisk together the milk, melted butter, egg, and vanilla extract.
5. Add the wet ingredients to the dry ingredients and mix until just combined.
6. Pour the batter into the prepared baking pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
7. Remove the sponge from the oven and let it cool completely in the pan.

Making the Cherry Filling:

1. In a medium saucepan, combine the cherries, granulated sugar, cornstarch, and water.
2. Bring the mixture to a boil over medium heat, stirring constantly.
3. Once boiling, reduce heat to low and simmer for 5-7 minutes, or until the mixture has thickened.
4. Remove from heat and let cool slightly.

Making the Kiwi Filling:

1. In a small bowl, combine the kiwi slices, granulated sugar, and lemon juice.
2. Let macerate for 15 minutes, or until the kiwi slices have released their juices.

Assembling the Sponge:

1. Cut the cooled chestnut sponge into two equal layers.

2. Spread the cherry filling evenly over the bottom layer of sponge.
3. Top with the kiwi filling.
4. Place the second layer of sponge on top.
5. In a medium bowl, whip the heavy whipping cream, granulated sugar, and vanilla extract until stiff peaks form.
6. Spread the whipped cream over the top of the sponge.
7. Garnish with fresh cherries and kiwi slices, if desired.
8. Chill for at least 4 hours before serving.

Tips

Here are a few tips to ensure your Chestnut Cherry Kiwi Fruit Sponge turns out perfectly:

- For a richer flavor, use roasted chestnuts to make your own chestnut flour.
- If you don't have fresh cherries, you can use frozen cherries, thawed and drained.
- To make a vegan version of this recipe, use plant-based milk and butter, and omit the egg.
- This sponge can be made ahead of time and stored in the refrigerator for up to 3 days.

With its exquisite blend of flavors and textures, our Chestnut Cherry Kiwi Fruit Sponge is a dessert that is sure to impress your guests. Whether you're hosting a special occasion or simply craving a sweet treat, this

recipe will tantalize your taste buds and leave you longing for more. So gather your ingredients and embark on a culinary adventure that will create memories to savor.



Chestnut, Cherry & Kiwi Fruit Sponge: A final year to write home about - and mother makes 3 in Galicia

(Writing Home) by Lisa Rose Wright

★ ★ ★ ★ ☆ 4.3 out of 5

Language	: English
File size	: 2129 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 408 pages
Lending	: Enabled

FREE

DOWNLOAD E-BOOK



Fantasy Technology and Politics: A Deep Dive into the Interwoven Worlds of Magic and Power

Fantasy literature has long captivated readers with its immersive worlds, epic battles, and compelling characters. However, beyond the surface-level...



Come To This Court And Cry: A Tale of Love, Loss, and Redemption

Come To This Court And Cry is a powerful and moving novel that explores the themes of love, loss, and redemption. The novel tells the story of a young woman...