

# Japanese Style Christmas Cake

Japanese roll cakes have a lovely soft texture and like most Japanese cakes are not overtly sweet. I have used the roll cake recipe to make a two colour layer cake filled and topped with fresh berries and with a matcha flavoured cream to give a little nod to Japan and a decidedly Christmas look. If the green tea flavour is not to your taste then fold some pureed and sieved raspberries through the cream instead or just use plain whipped cream. The good thing about Japanese roll cake is it improves after a day or two in the fridge, so it is part of the Christmas menu that can comfortably be made in advance. Just add fresh berries to the top on Christmas day.

## Cake Layers

The cake layers are baked in a 20 x 30 cm Swiss roll baking tray for 9 minutes, so each layer is reasonably quick to make. Choose what colours you want to make the layers and prepare accordingly. I have made two matcha and one raspberry cake.

### Matcha cake

- 4 eggs, separated
- 1 tbs matcha
- 4 tbs hot water
- 30 g cake flour\*
- 60 g sugar
- 1/8 tsp cream of tartar

Raspberry Cake: as above but substitute the hot water and matcha with 4 tbs sieved, puréed raspberries and a couple of drops red food dye.

Line 20x 30 cm tray with baking paper.

Preheat oven to 200°C fan forced.

Beat egg whites with half the sugar until stiff, beat in cream

of tartar.

Beat the egg yolks with the remaining sugar until pale and thickened. Mix the matcha with the hot water and stir to dissolve. Add to the egg yolks and mix well.

Add the sifted flour and then gently fold in the beaten egg whites.

Pour into the prepared tray and drop the filled tray once onto the kitchen bench to remove any large bubbles. Bake for 9 minutes. Cool on a wire rack.

### **Assembly**

600 ml thickened cream

Approx. 6 punnets of berries (strawberries, blue berries, raspberries and red currents). You will need double the amount of raspberries if using raspberries to flavour the whipped cream instead of matcha.

Whip the cream and remove one third to colour with either matcha dissolved in water or 1/2 cup of sieved raspberry puree. Fill the sponge layers with cream and a little fruit and cover the top with the matcha or raspberry whipped cream and refrigerate. Before serving pile the top generously with berries. Decorate with small mint leaves.

\*To Make Cake Flour: remove 2 tablespoons from 1 cup plain flour and replace with 2 tablespoons cornflour. Sift.

