

ANDREW RUDD COOKING WITH MEDLEY

JAFFA CAKE

Prepare: 20 minutes | Cook: 40 minutes | Serves: 8

Ingredients

for the cake

200g caster sugar
200g unsalted butter, softened (salted is also fine)
200g self-raising flour (ground almonds are good too)
4 organic or free-range eggs,
1 tblsp baking powder
2 tsp. Vanilla Extract or bean paste
2 tblsp of marmalade or apricot jam

for the jelly

500ml fresh orange juice
20g sugar
5 gelatine leaves (or 1 x 12g sachet). Always follow instructions on pack
½ tsp. Vanilla Extract or bean paste
20/30ml of Cointreau (optional)

the chocolate

400g dark chocolate

Equipment

10-inch spring form cake tin
saucepan
cling film

8-inch shallow tin
ovenproof bowl
spatula

food processor
parchment paper
pastry brush

Instructions

The Cake

- Heat fan oven to 200 degrees c (gas 7). Prepare a 10 inch spring form cake tin by greasing it with butter and lining the base with parchment
- In a food processor, combine the sugar, butter, flour, eggs, baking powder and vanilla extract. Pulse gently until the mixture is combined.
- Pour into the tin and place in preheated oven for 10 minutes
- Reduce heat to 160 degrees c (gas 4) and bake for 30 minutes.
- Remove and cool
- In a small saucepan, heat the marmalade or apricot jam and brush over the cake. This will help the jelly to stick to the surface

The Jelly

- Combine the sugar, vanilla, and orange juice in a saucepan. Bring to the boil and reduce the heat. Ensure that the sugar has dissolved
- Soak the gelatine leaves in cold water for 5 minutes. Remove from the water and squeeze out any excess water. Place into the orange mixture and stir until dissolved. Add the Cointreau at this stage if you are using it
- Line the 8-inch tin with cling and pour in the orange mixture. Cool at room temperature for 10 minutes and place in the fridge for 2 hours to set

Tip: Always a good idea to strain through a fine sieve

The Chocolate

Melt the chocolate in a Bain Marie. Half fill the saucepan with water and place the ovenproof bowl inside. Melt the chocolate at medium heat, stirring occasionally. Alternatively, melt in a microwave for say 3 minutes. Allow to cool for 10 minutes before applying to the jelly. This is really important, as it will melt the jelly if it's too hot.

Assemble the Cake

- Gently tip the jelly onto the surface of the cake
- Gently pour the cooled chocolate over the jelly surface. Do not pour the entire bowl of chocolate at once. Using the spatula or brush, spread across the jelly until it's generously covered. Also, cover the sides of the cake
- Place in the fridge for 20 minutes to firm up
- Using a sharp knife, gently score the surface producing what looks like diamonds. From left to right, and turn the cake, then left to right again.

Tip: Ensure that the chocolate is cool. If it's too hot, the heat will melt the jelly. Best is to pour from left to right and then gently covering the jelly. Also, if you pour all the chocolate at once, the weight may break the jelly.

To Serve

Icing sugar to dust, Crème Fraiche or ice cream, segments of orange

