

Almond-Cactus Pear Bundt Cake with White Chocolate Ganache (page 1/2)



Makes 1 large bunt cake

*Recipe developed by Yo-Chai Huang
Checked and edited by Dr Alba du Toit*

PREP TIME: 2 hours

INGREDIENTS:

- 10 cactus pear fruits, 200 ml for the cake and 60 ml for the glaze
- 4 cactus pear fruits for decoration

Cake:

- 250 ml unsalted butter, softened
- 200 ml castor sugar
- 5 large eggs, separated
- 10 ml lemon rind
- 375 ml (210 g) cake flour
- 200 ml (120 g) almond flour
- 10 ml baking powder
- 2 ml salt
- Ganache
- 60 ml cactus pear fruit juice
- 240 g white chocolate
- 45 ml butter
- 80 ml Greek yoghurt

METHOD:

- Wash the cactus pear fruit under cold water to remove most of the thorns.
- Blanch the cactus pear fruit in boiling water for 60 seconds, remove and place in cold water to stop the cooking process.
- Peel the outer skin from the cactus pear fruits.
- Place the peeled fruits into a food processor or a blender and liquidise into a smooth pulp or juice.
- Pass the pulp through a sieve to remove the seeds. Set 200 ml of smooth cactus pear juice aside for the cake and 60 ml for the glaze.
- Preheat the oven to 200°C. Lightly grease a Bundt cake pan and sprinkle some flour into the pan.
- Cream the butter and 100 ml sugar well. Add the egg yolks, one at a time, beating well after each addition. Add the lemon rind.
- Whisk the egg whites until foamy. Gradually add 80 ml of castor sugar and whisk to soft peak stage.
- Sift and combine the flour, baking powder, salt and almond flour.
- Stir, alternatively with the 200 ml cactus pear juice into the egg mixture. Fold in the egg whites.

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Decoration

- almonds,
- lemon rind (grated)
- fresh cactus pear fruit

METHOD:

- Pour the batter into a Bundt pan and bake until golden brown for about 45 minutes. Leave the cake for 30 minutes in the pan. Remove from the pan and cool on a wire rack.
- To make the ganache, melt the chocolate and butter in the microwave for about 90 seconds, stirring every 30 seconds.
- Add the yoghurt and the cactus pear juice and mix well.
- Glaze the cooled down Bundt cake and decorate with fresh sliced cactus pear fruit, almonds and finely grated lemon rind.