

Chef Audra's Pandan Lamingtons



INGREDIENTS

Pandan Chiffon

- 5 egg whites
- 4 egg yolks
- ½ cup (80ml) oil
- ½ cup (125ml) coconut milk
- 125g caster sugar
- 2 tbsp pandan extract (from blending 6 pandan leaves with 2 tbsp of water then squeezing through muslin cloth)
- 1-2 drops pandan essence (optional for extra colour)
- 140g plain flour, sifted
- 1½ teaspoons baking powder
- ¼ teaspoon cream of tartar

Coconut Pandan Creme Patisserie

- 400ml coconut milk
- 75g caster sugar
- 30g cornflour
- 4 egg yolks
- 3-4 pandan leaves, knotted
- 1 drop pandan essence (optional for colour)
- 100ml thickened cream, whisked till soft peaks

Topping: 1 cup unsweetened dried shredded coconut

METHOD

Pandan Chiffon

1. Preheat oven to 180C degrees. Set aside a 23cm wide chiffon cake tin.

2. Sift the flour and baking powder together in a mixing bowl. In a separate bowl, whisk together the egg yolks, oil, coconut milk, half the sugar and pandan extract and essence (if using). Add the flour and whisk until smooth.

3. In an electric mixer with a whisk attachment, beat the egg whites and cream of tartar on medium high speed until foamy. While the mixer is whisking, slowly pour in the remaining sugar and whisk until thick and glossy. Do not over whisk.

4. Add a third of the egg white mixture to the egg and flour batter and whisk until well combined. Gently fold in the remaining egg white mixture until just combined. Be light-handed but confident and careful not to over mix or you will lose the aeration.

5. Pour into the baking tin and bake for 40-45 minutes until cooked through. Remove from the oven and invert immediately. Allow to cool completely before removing the cake from the tin.

Coconut Pandan Creme Patisserie

1. Place the coconut milk and knotted pandan leaves in a small to medium saucepan and scald. Immediately remove from the heat and set aside.

2. In a separate mixing bowl, whisk together the sugar, cornflour, egg yolks and pandan essence, if using, until pale and creamy. Gradually whisk in all the hot coconut milk. Return the mixture back into the saucepan and stir over medium heat until the mixture thickens and the rawness of the cornflour disappears. Remove from the heat and pour into a glass bowl, line some cling film directly on top of the custard and refrigerate to cool.

3. Once the mixture is cool, stir it with a wooden spoon until smooth. If the mixture is lumpy, pass it through a sieve. In a separate bowl, whisk the thickened cream until soft peaks form. Fold the cream into the creme patisserie starting with a couple of tablespoons to loosen the mixture, followed by the rest. Refrigerate until ready to use.

4. To assemble, halve the cake, spread with the creme, portion to size. Scatter the shredded coconut on a flat plate. Then spread more creme around the cake and toss in the coconut. Serve immediately or keep chilled in the fridge until ready to serve. Enjoy!

HAPPY AUSTRALIA DAY!