

Matcha Sponge Fingers

makes 12

INGREDIENTS

For the biscuit:

2 **large eggs**, separated
70g caster sugar
50g **plain flour**
½ tsp **baking powder**
20g **cornflour**
1 tsp **matcha powder**
20g **unsalted butter**, melted

For the filling:

250ml **double cream**
2 tbsp caster sugar
1 tsp vanilla extract
200g fresh raspberries
Icing sugar to serve

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Preheat the oven to 160 C CircoTherm®. Line two baking sheets with baking parchment. Draw 7cm lines on the paper, leaving enough space to spread in between.

Put the egg whites in a bowl and whisk until it forms soft peaks. Now slowly add the sugar, 1 tbsp at a time and whisk continuously until the mix is glossy and stiff. Now add the egg yolks and whisk for a few seconds until its combined well.

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PREPARATION

Next, sieve the flour, baking powder, cornflour and matcha on the eggs and fold it all in. Next, add the melted butter and carefully also fold this in, making sure not to lose much air. Transfer this into a piping bag and pipe on the drawn lines. Bake for 12-14 minutes on NEFF CircoTherm® until golden and dried out. Leave it on the tray for 5 minutes then transfer on a rack to cool.

Prepare the filling when you are ready to serve. Whisk the cream, vanilla and sugar in a bowl until it forms soft peaks. Transfer this to a piping bag and place one finger on the plate, pipe the cream, place some raspberries and place another finger on top. Sprinkle some icing sugar on top and serve immediately.