



## VANILLA BEAN YOGURT CAKE WITH MASCARPONE AND SUMMER BERRIES

Serves 8-10

### INGREDIENTS

#### Yogurt Cake:

- 200g golden caster sugar
- 1 large egg
- 80 ml vegetable or coconut oil (melted and cooled)
- 2 tsp vanilla bean paste
- 230 ml good quality vanilla yogurt (ideally full fat, but fat-free is fine)
- 250g plain flour
- 1 tsp bicarbonate of soda

#### Topping:

- 200ml double cream
- 150g mascarpone
- 60g icing sugar + 1tsp for sprinkling on top of the cake
- 1 tsp vanilla bean paste
- 400g mixed berries – such as strawberries, raspberries, blueberries and blackberries. Large berries chopped in half.
- Small bunch of fresh thyme leaves
- 1 tbsp sweet chilli sauce

#### Also:

- 4 brioche rolls, sliced in half and toasted
- ¼ lettuce (such as iceberg or o'so sweet), shredded
- 1 tbsp sriracha chilli sauce
- 6 tbsp mayonnaise

### INSTRUCTIONS

1. Line a square 20cm microwave-safe baking dish with baking parchment.
2. In a bowl, whisk together the caster sugar, egg, vegetable oil and vanilla bean paste until combined. Stir in the yogurt, then fold in the flour and bicarbonate of soda.
3. Transfer to the prepared dish and place in the Microwave Combi oven at setting 600w. Cook for 7 minutes, checking the cake regularly, to ensure it doesn't overflow.
4. After 7 minutes, check whether the cake is done by inserting a skewer. If it comes out clean, it's cooked. If not, cook in one minute increments until cooked throughout (it should take no more than 10 minutes). The cake will also be firm on top once cooked.
5. Remove from the Microwave Combi oven and leave to cool for 10 minutes.
6. Meanwhile, whisk the cream until thick. Add in the mascarpone, icing sugar and vanilla bean paste and whisk again until combined. Cover and refrigerate until needed.
7. Transfer the cake onto a serving plate and remove the lining paper. Allow the cake to cool until just a little warm, then spoon on the mascarpone mixture. Sprinkle on the summer berries and dust with icing sugar. Arrange a few strands of fresh thyme on top and serve warm, cut into squares\*.

\*Tip – this cake is best eaten immediately.

