

white chocolate & cranberry gateau



The Pampered Chef
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200 g white chocolate chips

3 tablespoons semi-skimmed milk

150 ml soured cream

300 ml whipping cream, whipped to form firm peaks

2 packets all-butter Madeira cake (measuring about 16 x 7 x 6 cm per cake or weighing about 315–325 g per cake)

1 jar (350 g) sweetened whole-berry cranberry sauce

100 ml cranberry juice drink

White chocolate curls, to decorate (see Chef's Corner)

Fresh or frozen (defrosted) cranberries, to decorate (optional)

1 Place chocolate chips and milk in **Classic Batter Bowl**; microwave, uncovered, on HIGH 30–45 seconds or until melted and smooth, stirring after every 15-second interval using **Mix 'N Scraper**®. Cool 2 minutes. Stir in soured cream. Fold in whipped cream until well combined. Set aside in refrigerator.

2 Meanwhile, on **Large Grooved Cutting Board**, cut cakes widthways into 4-mm-thick slices using **Utility Knife**. Separate cake slices and divide into four equal portions, ready for layering. Whisk cranberry sauce and cranberry juice drink together in **Small Batter Bowl** using **Stainless Whisk**.

3 Arrange one quarter of the cake slices over base of **Springform Pan**, overlapping them slightly to form an even layer. Cover cake slices with one quarter of the cream mixture; spread evenly using **Small Spreader**. Cover cream mixture with a second even layer of cake slices. Evenly brush cake slices with one third of the cranberry mixture using **Chef's Silicone Basting Brush**. Repeat layers of cream mixture, cake slices and cranberry mixture twice more; finish with a layer of the remaining cream mixture. Refrigerate at least 1 hour or until firm.

4 To serve, place gateau on serving plate; run releasing tool around sides of gateau before unclipping and carefully removing spring-release collar. If desired, carefully smooth cream mixture around sides to neaten. Decorate top of gateau with white chocolate curls. Scatter cranberries and additional chocolate curls on plate around bottom edge of gateau, if desired. Serve using **Beaded Cake/Pie Server**.

Serves 14–16 as an appetizer

chef's corner

To make white chocolate curls, break 90 g from a bar of white chocolate into strips (each about 5 x 9 cm); place on a microwave-safe plate. Microwave, uncovered, on HIGH about 10–20 seconds (do not melt — you just want to warm chocolate slightly). Place chocolate, flat-side facing upwards, on **Cutting Board**. Using even pressure, pull blade of **Vegetable Peeler** along top of chocolate to create curls. Repeat making curls until there are sufficient to decorate gateau.