

# Sunvil Supper Club

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May 2013 - Verdens Bedste w/ raspberry crème



## Ingredients

### Sponge

150g butter  
150g caster sugar  
5 egg yolks  
150g plain cake flour  
2 tsp. baking powder  
4 tbsp. milk

### Meringue

5 egg whites  
250g caster sugar  
100g chopped almonds

### Filling

300 ml whipping cream  
250 ml raspberry jam

### Crème pâtissière

(Makes 300ml, use 200ml)

300ml milk  
2 egg yolks  
60g caster sugar  
20g plain flour  
20g cornflour  
¼ tsp pure vanilla extract

Heat the oven to 150C/300F/gas 2.

### Sponge

Whisk butter and sugar until creamed. Add one egg yolk at the time. Sift together all dry ingredients and fold into the mixture together with the milk. Add the batter to a lined 30 x 40 cm tin.

### Meringue

Whisk the egg whites until stiff. Add the sugar and continue whisking to a stiff meringue. Fold in the chopped almonds. Add on top of the batter in the tin. Bake the cake in the bottom of the 150 degrees C oven for about 45 minutes. Let the cake cool completely in the tin. Remove the cake from the baking parchment and split the cake into two equal pieces.

### Filling

Whisk the whipping cream until stiff. Carefully fold in the raspberry jam into the whipped cream. The crème pâtissière can be made 1 day in advance, covered with cling film, and chilled in a refrigerator until ready to use. Pour the milk into a saucepan and heat it to simmering point. Beat the eggs and sugar together in a bowl, mix in the flour and cornflour, then pour in the hot milk, and mix well. Return the mixture to the pan and bring it slowly to the boil, stirring continuously until it becomes smooth and lumpfree. Once the mixture reaches boiling point, reduce the heat, and simmer, stirring for 1-2 minutes, to cook the flour. Allow it to cool a little, then stir in the vanilla extract.

Add one part of the cake to a serving tray, meringue side up. Smear the vanilla crème pâtissière on top, carefully. Then add the raspberry cream on top of the crème pâtissière. Add the remaining cake on top, meringue side up. Decorate around the tray with a few fresh raspberries.

Verdens Bedste is known locally in Norway as "The Worlds Best Cake". After tasting it, you will see why. The cake originates from the northern Norwegian town of Kvæfjord, it's also known as Kvæfjordkake, and was once an expensive treat. Cakes and sweet treats are a large part of the Norwegian lifestyle and play a central role in meetings, reunions and celebrations. Freshly baked delights are often on-hand, at home, awaiting visitors and unexpected guests. In Norway it is about spending quality time with those you care about.