Guava Eaton Mess

Recipe by Angie Boyd

Serves: 6

Cooking: 1hr 40min

Difficulty: Easy

Ingredients :

Hazelnut meringue:

- 3 Egg whites
- 150g Castor sugar
- 50g Icing sugar
- 100g Hazelnuts, roasted and skinned

Roasted guavas:

- 10 Fresh Guavas, skinned and halved
- 90ml Muscovado sugar
- 60ml Butter, melted

- Preheat oven to: 120C for meringue and 190C for the guavas
- In a food processor, blend the icing sugar and hazelnuts together until fine. Set aside.
- Whisk the egg whites, in a clean, dry bowl, until firm peak stage.
- Add the castor sugar slowly while whisking until thick and glossy.
- Scatter in the hazelnuts and fold into the meringue until well mixed through. Do not overwork.
- Spoon the meringue mixture into mounds onto a baking sheet lined with silicone paper.
- Bake for about 2 hours, or until dried out. Cool and then store in an airtight container until needed.

Roasted guavas:

- Toss the guavas in the melted butter and sugar and set into an oven pan.
- Place into a 190ºC oven and roast until tender.
- Allow to cool and then scoop out the seeds. Cut into cubes and set aside.

Ginger cream:

- Place all the ingredients into a clean bowl.
- Stir to combine. Keep chilled until needed.

Recipe by Zola Nene

Ingredients :

- 125g butter, softened
- 250g Selati Castor Snow
- 3 large eggs
- 165ml Greek yoghurt
- 2 lemons, zested
- 220g cake flour
- 2 tsp baking powder
- Pinch salt
- 8 large ripe figs, 2 chopped and 6 sliced

Methods :

- Preheat oven to 180ºC and grease and line 20cm cake tin with baking paper
- Beat together butter and castor sugar until light and fluffy.
- Whisk in eggs, yoghurt and lemon zest.
- Sift together flour and baking powder then fold into the wet ingredients.
- Stir in the chopped figs, then spoon batter into the cake tin then level the top.
- Arrange the sliced figs on top of the cake batter.
- Bake for about 45 – 50 minutes or until a skewer inserted into the cake comes out clean.
- Leave to cool in the tin for 5 minutes before unmoulding and cooling completely on a rack.