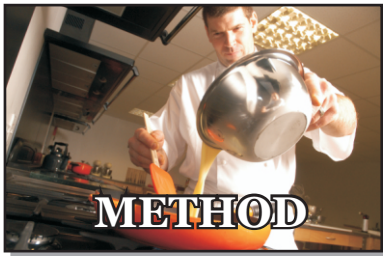


Jaconde Sponge

Designed sponge sheet
 75g softened butter
 100g icing sugar
 70g plain flour
 2 egg whites
 18g coca powder

Sponge
 2 whole eggs
 1 egg yolk
 47g caster sugar
 94g ground almonds
 25g plain flour
 13g cold melted butter
 3 egg whites
 47g caster sugar



To make a designed sponge sheet

Cream the softened butter and icing sugar together until light in colour.

Gradually add the flour, cocoa powder and egg whites to the butter mix, the slower you add together the less the chance you have of the mixture splitting.

When the mixture has been fully mixed, spread a thin layer on to a non stick mat and create your design either by pressing on to the non stick mat with your finger on with a comb, then put in the freezer until fully set.

To make the sponge

Hand blend the whole eggs, caster sugar, egg yolk, ground almonds and flour until airated, then fold in the cold melted butter.

Whisk the remaining sugar and egg whites to make a meringue.

Gently fold both mixtures together and pour onto the frozen design or if you are just making a plain sponge pour onto a greased tray or non stick matt.

the sponge should be around 5mm thick, this allows it to be flexible so you can line your tin easily. Cook for around 6 - 8 minute at 180 oc, or until the mixture has set and firm to the touch, but has no colour.

Turn out onto sugared grease proof paper and allow to cool.

Trim to the size of your mould or cake tin.