

Julia Taylor,
AUSTRALIA
**ANZAC
CRACK**

Ah, Anzac Crack, one of the best desserts ever! This extravagant dressing up of a classic Aussie favourite starts with a biscuit base, tops it with a caramel filling, then a passionfruit jelly and - just for good measure - chocolate mousse.

Serves: 8-10



Time: 3 hours, plus 1 hour to set Anzac crack, 3 hours to set jelly and 3 hours to set mousse



INGREDIENTS

Anzac Base

50 grams (2 oz) macadamia nuts
20 grams (0.7 oz) desiccated coconut
70 grams (2.5 oz) plain flour
60 grams (2.2 oz) rolled oats
1 teaspoon bicarbonate of soda
50 grams (2 oz) brown sugar
1/2 teaspoon ground ginger
50 grams (2 oz) butter, cut into cubes
30 grams (1 oz) golden syrup

Crack

80 grams (3 oz) demerara sugar
100 grams (3.5 oz) brown sugar
20 grams (0.7 oz) milk powder
20 grams (0.7 oz) breadcrumbs
1 heaped teaspoon salt flakes
130 grams (4.5 oz) butter, cut into cubes
70 grams (2.5 oz) egg yolks (about 4 eggs)
80 grams (3 oz) 35% fat (pouring) cream



Passionfruit Jelly

3 gelatine sheets, gold strength
6-8 passionfruit, to yield 80 grams (3 oz) juice
110 grams (4.2 oz) white sugar
2cm fresh ginger, peeled and sliced

Chocolate Mousse

500 grams (17.6 oz) 35% fat (pouring) cream
60 grams (2.2 oz) sugar
100 grams (3.5 oz) egg yolks (about 5 eggs)
150 grams (5 oz) 70% dark chocolate pieces
60 grams (2.2 oz) milk chocolate pieces

METHOD

Anzac Base

1. Preheat oven to 180°C. Keep the oven on as you work through this recipe because you will also need to cook the base and crack. Spread macadamias and desiccated coconut on a lined baking tray and place in oven for 5 minutes or until lightly toasted. Set aside to cool slightly. Once cool, place in mixing bowl with the plain flour, rolled oats, bicarbonate of soda, brown sugar and ground ginger. Combine **10 sec/speed 5**, then set aside.

2. Place butter and golden syrup in mixing bowl and melt **2 min/100°C/speed 1** or until melted and starting to bubble. Add the dry ingredients and stir for **1 min/speed 2**. Scrape down and mix for another **1 min/speed 2**.

3. Grease and line a springform cake tin of approximately 23cm (9 in). Roll the dough between two sheets of baking paper to 2mm (0.08 in) thick. Chill in the freezer

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for 10 minutes, then use a knife to cut out a circle that will fit in the tin. Place the disc of dough in the tin, place in the oven and bake for 5 minutes or until lightly golden brown. Set aside. (You can bake the leftovers and eat them with a cup of tea.)

Crack

4. Preheat the oven to 180°C. Place demerara and brown sugar, milk powder, breadcrumbs and salt flakes in mixing bowl and grind to a fine powder **15 sec/speed 10**. If not mixed through, scrape down and mix for another **10 sec/speed 10**. Set aside.

5. Place butter in the mixing bowl and melt **3 min/100°C/speed 2**. Add the sugar mixture to the butter and mix **30 sec/speed 4**. Add the egg yolks and cream and cook **1 min/60°C/speed 3**. Pour the mixture over the Anzac base. Place tin in the oven and bake for 20-25 minutes. It will look bubbly around the edges and be wobbly in the middle. Place it straight in the freezer (on a tea towel to protect the freezer shelf) and chill for 1 hour or until firm.

Passionfruit Jelly

6. Soak the gelatine sheets in cold water until soft. Scrape passionfruit pulp into mixing bowl and mix **15 sec/speed 4** or until the pulp looks runny. Sieve to remove the seeds and pulp and weigh out 80 grams (3 oz) of juice. Set juice aside. (Discard pulp.) Place white sugar in the mixing bowl and blitz **3 sec/speed 9** to make caster sugar. Add the ginger and 110 grams (4.2 oz) water and cook **5 min/100°C/speed 1** to make a sugar syrup. Remove and discard ginger. Squeeze the gelatine sheets to remove excess water and add to the mixing bowl, along with the passionfruit juice.



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Cook **1 min/80°C (180°F)/speed 3** until the gelatine has dissolved. Gently pour on top of the set crack filling and chill in the refrigerator for 3 hours (or in the freezer for 1 hour), or until the jelly is set.

7. Insert Butterfly. Pour 400 grams (14 oz) of the cream into mixing bowl. Whip **1 min/speed 3**, or until whipped to medium peaks. Set aside. Clean and dry mixing bowl.

8. Place sugar in mixing bowl and blitz **3 sec/speed 9** to make caster sugar. Insert Butterfly. Add egg yolks and remaining unwhipped cream. Cook **10 min/80°C(180°F)/speed 4** to make a thick, aerated sabayon. Set aside in a bowl. Clean and dry mixing bowl.

9. Place dark and milk chocolate pieces in mixing bowl and melt **5 min/50°C(120°F)/speed 2**, or until smooth, pausing to scrape down if the chocolate is sticking to the sides. Add the sabayon and mix for **1 min/speed 2**. Add one third of the whipped cream and mix **10 sec/speed 3**. Add another third of the cream and mix **5 sec/speed 3**. Finally, add the remaining cream and mix **15 sec/speed 3** or until incorporated. Mix a little more with the spatula, then pour into a container and set in the refrigerator for 2-3 hours.

To serve

Open the springform tin and remove the tart. Cut into slices with a knife that has been warmed in hot water and serve with the chocolate mousse.

ANZAC CRACK



Serves: 8-10



SHOPPING LIST:

- Macadamia nuts (50 grams / 2 oz)
- Desiccated coconut (20 grams / 0.7)
- Plain flour (70 grams / 2.5 oz)
- Rolled oats (60 grams / 2.2 oz)
- Bicarbonate of soda (1 tsp)
- Brown sugar (150 grams / 5 oz)
- White sugar 170 grams (5.9 oz)
- Demerara sugar (80 grams / 3 oz)
- Ground ginger (½ tsp)
- Butter (180 grams / 6 oz)
- Golden syrup (30 grams / 1 oz)
- Milk powder (20 grams / 0.7 oz)
- Breadcrumbs (20 grams / 0.7 oz)
- Salt flakes
- Egg yolks (from about 9 eggs)
- 35% fat cream (580 grams / 20.4 oz)
- Gelatine sheets (3)
- Passionfruit (6-8)
- Fresh ginger (2cm)
- 70% dark chocolate pieces (150 grams / 5 oz)
- Milk chocolate pieces (60 grams / 2.2 oz)