

Papaya Sponge Flan Recipe

Ingredients:

45 g cornflour (cornstarch)
15 g plain (all-purpose) flour
3/4 teaspoon baking powder
2 eggs
55 g castor (superfine) sugar
1/2 teaspoon lemon essence (extract)
1 tablespoon corn oil
2 teaspoons milk
1 recipe Papaya topping* (method refer below)

Papaya Topping:

1 ripe papaya (about 1-1.5 kg)
Grated rind from 1 orange
115 g sugar
1 teaspoon lemon essence (extract)
1 teaspoon vanilla essence (extract)
2 tablespoons gelatin
115 ml hot water
1 small can (170 g) cream

Method:

Grease a 21-cm round springform cake tin. Sift flours and baking powder together. Set aside. Whisk eggs, sugar and lemon essence until light and fluffy. Sift in sifted ingredients. Fold through quickly and evenly. Stir in corn oil and milk. Pour batter into prepared tin and bake in a preheated oven at 190 degrees Celsius for 10-15 minutes or until cake springs back when lightly touched with a finger. Pour papaya topping onto cooled cake. Refrigerate until firm and remove from tin.

*Papaya Topping:

Skin papaya and remove seeds. Cut into cubes. Blend (process) papaya and orange rind. Pour blended ingredients into a saucepan. Cover and cook over medium heat, stirring occasionally. When papaya pulp is reduced to about 2 1/2 - 3 cups, remove from heat. Leave to cool. Stir in sugar and essences. Add gelatin dissolved in hot water. Set aside. Whisk cream until firm peaks form. Fold lightly into papaya mixture.