

White Chocolate and Cranberry Gateau

200 g white chocolate chips
3 tablespoons semi-skimmed milk
150 ml soured cream
300 ml whipping cream, whipped to form firm peaks
2 packets all-butter Madeira cake (measuring about 16 x 7 x 6 cm per cake or weighing about 315–325 g per cake)
1 jar (350 g) sweetened whole-berry cranberry sauce
100 ml cranberry juice drink
White chocolate curls, to decorate
Fresh or frozen (defrosted) cranberries, to decorate (optional)

Place chocolate chips and milk in Classic Batter Bowl; microwave, uncovered, on HIGH 30–45 seconds or until melted and smooth, stirring after every 15-second interval using Mix 'N Scraper®. Cool 2 minutes. Stir in soured cream. Fold in whipped cream until well combined. Set aside in refrigerator.

Meanwhile, on Large Grooved Cutting Board, cut cakes widthways into 4-mmthick slices using Utility Knife. Separate cake slices and divide into four equal portions, ready for layering. Whisk cranberry sauce and cranberry juice drink together in Small Batter Bowl using Stainless Whisk. Arrange one quarter of the cake slices over base of Springform Pan, overlapping them slightly to form an even layer. Cover cake slices with one quarter of the cream mixture; spread evenly using Small Spreader. Cover cream mixture with a second even layer of cake slices. Evenly brush cake slices with one third of the cranberry mixture using Chef's Silicone Basting Brush. Repeat layers of cream mixture, cake slices and cranberry mixture twice more; finish with a layer of the remaining cream mixture. Refrigerate at least 1 hour or until firm.

To serve, place gateau on serving plate; run releasing tool around sides of gateau before unclipping and carefully removing springrelease collar. If desired, carefully smooth cream mixture around sides to neaten.

Decorate top of gateau with white chocolate curls. Scatter cranberries and additional chocolate curls on plate around bottom edge of gateau, if desired. Serve