

Recipe for Tate Britain



Ingredients

To make Tate Britain you will need 4 cakes

4 x 450 g	currants
4 x 200 g	sultanas
4 x 200 g	raisins
4 x 150 g	glacé cherries, quartered
4 x 75 g	candied mixed peel, chopped
4 x 100 g	blanched, slivered almonds
4 x 50 g	ground almonds
4 x 0.5	lemon, grated rind and juice
4 x 1	orange, grated rind and juice
4 x 1	dessert apple, peeled and grated
4 x 275 g	unsalted butter
4 x 275 g	dark muscovado sugar
4 x 5	eggs, beaten
4 x 350 g	plain flour
4 x 1 tsp	cinnamon powder
4 x 0.5 tsp	ground mixed spice
4 x 2 tsp	black treacle, optional, to darken the cake
4 x 4 tbsp	rum, to soak the cake after it's baked
1 jar	apricot jam

For the icing

3 x blocks	ready made marzipan
4 x blocks	ready to roll white royal icing

Method

- Preheat the oven to 150°C/Gas 1-2. Using double thickness greaseproof paper, line the base and sides of the 18cm square tin. Mix the fruit and nuts. Put to one side.

- Cream the butter and sugar until light and fluffy. Gradually beat in the eggs. Sieve the flour and spices, fold in half the flour into the cake mixture.
- Stir in half the dried fruit mixture, then the remaining flour and dried fruit. Stir in enough treacle to darken the cake. The mixture should have a soft dropping consistency. Spoon into the prepared tin.
- Bake the cake for about 3 hours, until it is firm to the touch (check after 2 hours). Leave to cool in the tin before turning out onto a wire rack.
- Pierce the cooled cake with a skewer and drizzle over a spoon of brandy. Keep in an airtight box and drizzle with once a week for 3 weeks before covering with almond paste.

Assembly

- Place two cakes next to each other. Spread a layer of apricot jam over the top and place the other 2 cakes on top.
- Spread a layer of apricot jam all over these 4 cakes then apply rolled-out marzipan, covering the top first, followed by the two opposite sides.
- Follow with white icing. Mould some icing and marzipan into a dome shape in a small teacup.
- Follow a picture of the Tate and cut blocks of the ready to roll icing to decorate the entrance and side facades. Use sticks of rock covered in icing for columns. Paint additional details on the cake with a small paintbrush and blue food dye.

Preparation time:	30 minutes
Cooking time:	3 hours
Maturing time:	3 weeks
Building time:	2 hours

This recipe was designed by members of the Shoreditch Cravings for Lift's Eat London event on Saturday 28 April, 2007



Shoreditch Cravings

Shoreditch Cravings meet at Training for Life's Community Kitchen, 16 Hoxton Square. All 13 participants live in the heart of Shoreditch and have close links with their community. Some have taken part in healthy eating workshops at Shoreditch Spa, others have taken part in Café Caliente (a mobile café run by young people in Shoreditch), others are ambassadors for Shoreditch Audiences and Friends of Shoreditch Festival, but all are passionate about food and the arts!

The group gives opportunity to people from different backgrounds and ages to work with people who they wouldn't have otherwise met. Supporting such inter-generational relationships helps understanding and confidence from both elder and younger individuals.

By participating in Eat London, the Shoreditch group have really enjoyed working alongside high-profile artists as fellow artists-chefs, and exploring food as Artform. Above all, the group's Eat London experience has been about community engagement - building new friendships as well as edible buildings.

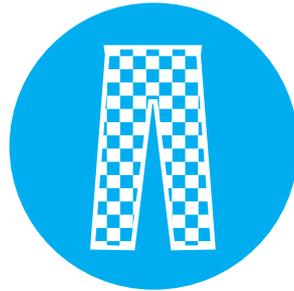
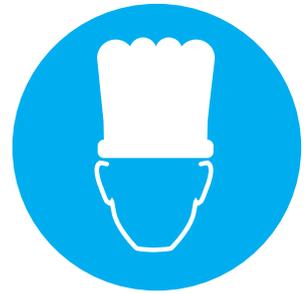
Shoreditch Craving's participants include:

Hilary Clayton, Kye Lockwood, Eda Nacar, Connie Dias, Iris Bridges, Fouzia Neron, Larbi Neron, Susan Howieson, Angela Austin, Nadia Monezero, Nishra Monezero, Juliana Simon, Christina Hajittofis.

Shoreditch Craving's facilitator is:

Julie Théron.

To see more landmark recipes from Eat London visit www.liftfest.org.uk



Lift

