

**HOTEL RIU SRI LANKA**  
**SRI LANKAN CHRISTMAS CAKE**



25 yolks of eggs  
1 lb sugar  
1 lb sultanas  
1 lb cherries  
1 jar ginger preserve  
1 lb cashew nuts  
1 lb butter  
12 egg whites  
6 ozs pumpkin preserve  
1 lb raisins  
1 jar chow chow  
1/4 lb candied peel  
2,5 kg semolina

**Essences**

1/2 bottle Rose essence  
1 bottle vanilla essence  
1 oz honey  
1 glass beer  
1/2 bottle almond essence  
2 wine glass brandy  
2 teaspoons spice powder (cardamom, cloves, nutmeg, cinnamon (ground together))

**Method**

1. Chop all the fruits and pour ½ of the essences, beer, brandy and spices, mix well and leave in a jar for 3 days.
2. Slightly roast the semolina and when cool, mix with the butter and set aside.

3. Beat the 12 whites of eggs stiffly and leave aside.

4. Beat 25 yolks of eggs and sugar together. When well beaten add the fruit mixture and then the semolina and butter mixture.

5. Add all the balance of essences and lastly the beaten whites of eggs. Pour into a tray which has been lined with greaseproof paper and bake for about 2 ½ to 3 hours in a slow oven at 250°F



### **MIXING THE CHRISTMAS CAKE IN RIU SRI LANKA**

WE CELEBRATED THIS DAY, STAFF AND GUESTS PREPARED TOGETHER THE  
CAKE MIX FOR DECEMBER 24.

A TRADITION OF SRI LANKA



PASTRY CHEF: AJITH JAYANTHA

EXECUTIVE CHEF: ADRIAN SANCHEZ