

DR SUZANNE IMBER

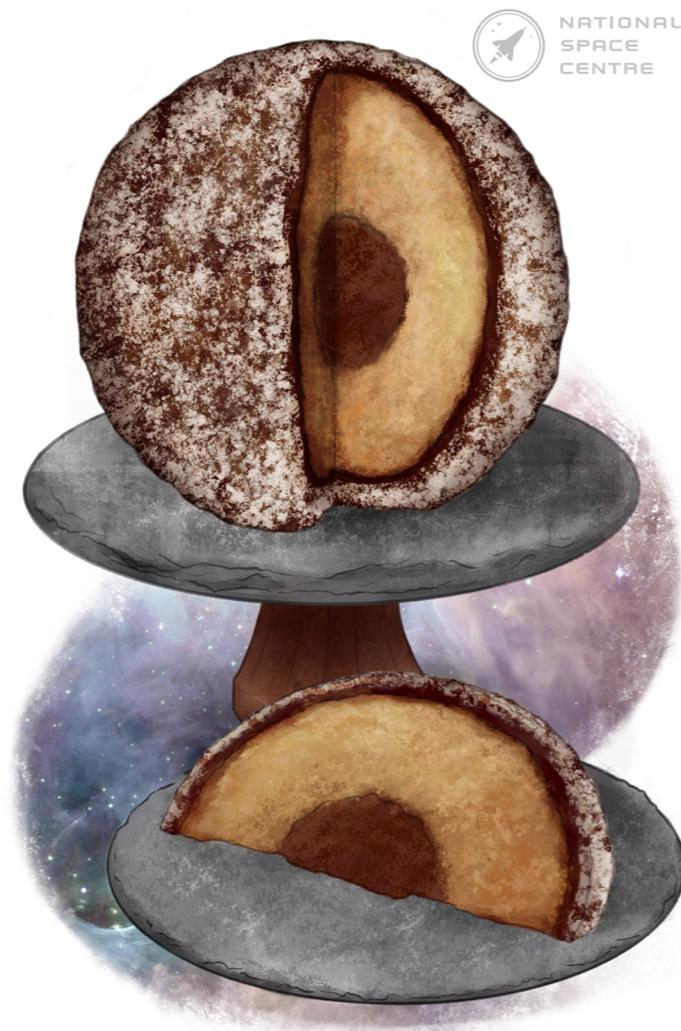
PLANETARY SCIENTIST



Dr Suzanne Imber is an Associate Professor in Space Physics at the University of Leicester.

She has launched a huge public engagement programme in her spare time; speaking with over 35,000 school children at hundreds of schools. She has also supported the Space Academy and Discovery teams at the National Space Centre.

On one of her recent visits, she revealed her favourite planet is Mercury. This inspired us to share the following recipe in her honour.



FUN FACT

Fresh fruits and vegetables are one of the most prized deliveries in space. Due to their shelf life, they are loaded onto the Space Shuttle less than 24 hours before launch and are kept in a special fresh food locker.

MERCURY CLEMENTINE CAKE WITH CHOCOLATE CHUNK CORE

INGREDIENTS

Sponge Cake

- 375g of clementines
- 6 large eggs
- 225g white sugar
- 250g ground almonds
- 1tsp baking powder

Chocolate Chunk Core

- 125g cream cheese
- 125g mascarpone cheese
- 75g icing sugar
- 1/2tsp vanilla extract
- 100ml whipping cream
- 70g finely chopped chocolate (milk or dark)

Planet's Crust

- 30g butter
- 200g marshmallows
- 120g crisped rice cereal
- Black food colouring

Sponge Cake:

1. Place the clementines in a heavy-bottomed saucepan and cover them with water.
2. Bring to the boil and then turn down to a simmer. Cover the pan and cook for 2 hours.
3. Drain and allow to cool, then remove the pips.
4. Blend the fruit until smooth.
5. Preheat the oven to 190°C/170°C Fan/Gas Mark 5.
6. Beat the eggs and sugar until light and creamy.
7. Add in the remaining sponge ingredients and mix thoroughly.
8. Butter your hemisphere cake tins and pour the cake mixture.
9. Bake for 40 minutes, cover with foil and bake for a further 20 minutes. Once baked, allow to cool.

Chocolate Chunk Core:

10. Whisk together the cream cheese and mascarpone until smooth and fluffy
11. Mix in the icing sugar and vanilla.
12. Gradually add the cream, whisking well until thick and creamy.
13. Add your chocolate chunks and mix through.
14. Use this mixture to sandwich the two halves of your planet together.

Planet's Crust:

15. Melt the butter and marshmallows in a large saucepan over a gentle heat until smooth. Do not allow it to boil
16. Add in the food colouring
17. Stir in the crisped rice cereal until well coated in the marshmallow mixture
18. Cover your planet with the mixture using gloves or a palette knife.
19. Allow to chill and set before serving.