

Chocolate Beetroot Sponge with Raspberry Sauce

A moist chocolate sponge made with beetroot, and nobody will know.

PREP TIME	COOK TIME	SERVES
30 minutes	35 minutes	100 (a 5 x 5 square, about 75 g, plus 30 g sauce)

Suitable for: Vegetarian, Dairy-free, Gluten-free with swap

Ingredients and shop codes

Sponge

5 kg Cooked beetroot in water (not vinegar), puréed
Closest: 810554 Fresh Cooked Beetroot (1x250g)

2.3 kg Eggs (about 40 medium)
202937 5 Dozen Medium Eggs, Free Range

1.2 litres Rapeseed oil
203699 Country Range Rapeseed Oil (4x5L)

1.8 kg Caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

2.4 kg Self-raising flour
203605 Country Range Self Raising Flour (6x1.5kg)

400 g Cocoa powder (check for nut warnings)
203826 Country Range Cocoa Powder, Fat Reduced (2x1kg)

60 g Baking powder
203669 Country Range Baking Powder (4x900g)

1 litre Water

Raspberry sauce

4 kg Frozen raspberries
102561 Country Range Frozen Raspberries (6x1kg)

300 g Caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

60 g Cornflour
250075 Country Range Cornflour (4x3.5kg)

Shop notes

- **Cooked beetroot in water:** Choose unpickled, not in vinegar.
- **Cocoa powder:** Check for nut warnings.

Method

1. Whisk the eggs, oil, sugar and water, then fold in the beetroot purée.
2. Sift the flour, cocoa and baking powder over the wet mix and fold in until just combined.
3. Divide between 4 lined 1/1 gastro trays (40 mm deep). Bake at 170°C (fan 150°C) for 30 to 35 minutes until risen and a probe comes out clean (core 75°C or above).
4. **Sauce:** warm the raspberries and sugar gently for 10 minutes. Mix the cornflour with a little water, stir in and cook for 2 minutes until glossy. Cool and keep chilled until serving (or serve warm).
5. Cool the sponge, cut 5 x 5 per tray and serve with a spoon of sauce. Keep leftover sponge covered and chilled, and use within 24 hours.

Chef's tips

- Puréed tinned beetroot works if it's in water. Sauce can be swirled in to look like jam. Offer a small fruit pot alongside for children who prefer fresh fruit. **Swap:** Gluten-free: use a gluten-free self-raising flour blend.

Scaling

For 30 portions: multiply by 0.3

Nutrition note

about 1 portion of fruit and vegetables per serving between the beetroot and raspberries. Added sugar is roughly 20 g per portion (estimate); you can reduce the sugar by 10 to 20% if your policy requires it.

Allergens

Contains: Cereals containing gluten, Eggs. **Check the label (varies by brand):** Milk, Soya, Sulphites. No tree nuts or peanuts in this recipe (nut-free menu).

Nut-free menu: no nuts or peanuts in any recipe. Check labels on every batch for allergens, gluten-free and vegetarian status. Menus should be checked against the school's own policies and local authority guidance. Product codes are shopping suggestions; prices and stock show on shop.brookstreetfoods.co.uk once you are signed in.