

TWICE LAYERED ALMOND CHERRY CAKE



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Tino Passano



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- Sub Category Name
Food
Desserts
- Recipe Source Name
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Used Teas



Exceptional Rose
With French Vanilla

Ingredients

TWICE LAYERED ALMOND CHERRY CAKE



First Layer

- 300g butter
- 300g sugar
- 300g egg
- 320g ground almonds
- 105g flour
- 30g freeze dried berry cherry powder

Second Layer

- 300g egg white
- 265g sugar
- 30g flour
- 225g ground almonds

Cherry Gel

- 500g dry cherries
- 150ml spring water
- 2 bags Dilmah Rose with French Vanilla Tea

To Plate

- 200ml crème fraiche
- 30ml Amaretto
- Amaretti crumbs

Methods and Directions

TWICE LAYERED ALMOND CHERRY CAKE

First Layer

- Cream butter and sugar together.
- Slowly add the eggs one by one.
- Lastly fold in the flour, cherry powder and almonds.

Second Layer

- Start by making a meringue with the egg white and sugar.
- Fold in the ground almonds and flour.
- Bake at 180C.



Cherry Gel

- Bring cold spring water to a boil.
- Pour over the tea bags, stirring regularly to infuse for 5 minutes.
- Pour the tea straight after brewing over the dry cherries. Infuse for 1 hour.

To Plate

- Blend Amaretto and crème fraiche with a food processor and use to decorate.
- To finish, sprinkle with Amaretti crumbs.

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