

Gingerbread Cookie Cake with Poached Pears

60–90 Min

Ingredients 4 Portions

= Kotányi Produkte

160 g	Honey
1 tbsp.	Dark brown sugar
1 tbsp.	Light brown sugar
110 g	Butter
50 g	Almonds, ground
250 g	Flour
3	Eggs, separated
2 tbsp.	Cocoa powder
1 tbsp.	Baking powder
1.5 tbsp.	Organic Ginger, Ground
2 tbsp.	Cinnamon, Ground
0.5 tsp.	Nutmeg, Ground
0.5 tsp.	Cloves, Ground
2 Stk.	Pepper Black, Whole
2 Stk.	Cardamom, Whole
4 Stk.	Anise, Whole

Mascarpone icing

200 g	Mascarpone
150 g	Heavy cream
6 tbsp.	Powdered sugar

For the poached pears

3 Stk.	Pears, small
120 g	Sugar
60 ml	Amaretto
1 tsp.	Bourbon Vanilla Sugar
3 Stk.	Bay Leaves, Whole
0	Archive: Hazelnut Brittle
	Water

Preparation

1. Heat the honey, butter and sugar in a pan and mix thoroughly. Take off the heat and leave to cool as soon as everything has melted.
2. Preheat the oven to 160°C (320°F) and grease two 15-cm springform tins with butter. Beat the egg whites with one tsp. of honey until the mixture forms stiff peaks.
3. Sift the flour, baking powder, cocoa powder and spices into a bowl then mix with the ground almonds honey and the butter and sugar mixture. Add the egg yolk and stir thoroughly.
4. Gradually stir in the stiffened egg white until smooth.
5. Distribute the mixture evenly in the tins and bake for around 40 minutes. Meanwhile, mix all the ingredients for the icing and chill in the fridge.
6. Peel the pears and add to a high-sided pan with water, bay leaves, sugar, amaretto and vanilla sugar powder.
7. Cook for 20 minutes, then remove from the water, leave it to cool and cut it into thin slices with a knife.
8. Coat the cooled cakes with the icing and place one on top of the other. Use the remaining icing to coat the edges and top.
9. Finally arrange the pear slices on the cake and enjoy.

