



# Mother's Day Drip Cake with Vanilla and Pistachios

🕒 240–300 Min 🍷🍷🍷

## Preparation

### Ingredients 6 Portions

♦ = Kotányi Produkte

#### For the biscuit base

7 pcs.	Yolks from organic eggs
60 g	Water, hot
300 g	White sugar
240 g	Flour
6 pcs.	Whites from organic eggs
0.5 pc.	Organic lemon, zested
1 Stk.	♦ Bourbon Vanilla Pods, Whole
1 pinch	♦ Sea Salt, Coarse

#### For the meringue

4 pcs.	Egg white (remember to put the yolks to one side for the cream)
200 g	Sugar
1 pkg.	Pink food coloring (use gel or pastel – not liquid food coloring)
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Cinnamon, Ground
	Cake pop sticks

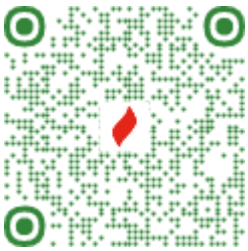
#### For the buttercream icing

660 g	Butter, at room temperature
7 pcs.	Egg white (remember to put the yolks to one side for the cream)
375 g	White sugar
300 g	Candy Melts
1 pinch	♦ Sea Salt, Coarse

#### For the cream filling

- 1 Take the butter for the Swiss meringue buttercream out of the fridge and bring to room temperature.
- 2 Preheat a conventional oven to 180 °C (356 °F) using the conventional oven setting. Grease and flour the base of a springform tin (18–20 cm) – do not grease and flour the sides, as this will make the cake collapse rather than rise.
- 3 Separate the eggs. Lift out the egg white for the meringue and chill until ready to use.
- 4 Beat the yolks, 100 g of white sugar, hot water, the pulp of a vanilla pod and lemon zest until foamy (10–15 minutes).
- 5 Beat the egg white with the salt, then gradually beat in 200 g of caster sugar until stiff white peaks form.
- 6 Weigh the flour and put to one side. If making an almond batter: Weigh the flour and almonds together and put to one side.
- 7 Use a whisk to mix the egg yolk and beaten egg whites and fold in the flour or flour and almond mixture.
- 8 Pour into a springform tin and bake for around 45 minutes. Test with a skewer. Remove the cake from the oven, then use a sharp knife to go along the edge of the springform tin to release the cake.
- 9 Turn out the base and allow to cool in the fridge before adding the filling. Meanwhile, prepare the meringue for the meringue hearts and the Swiss meringue buttercream for icing.
- 10 Meringue for the meringue hearts: The mixture will make 6 meringue hearts and meringue drops that can be used as decoration. Preheat the oven to 75 °C (167 °F) using the conventional oven setting.
- 11 Prepare a baking tray with baking parchment and place the template for the hearts on the tray. Place the cake pop sticks onto the baking parchment (the sticks should stick around halfway into the hearts). Prepare two piping bags (1x with a 15-mm flat nozzle, 1x with an 8-mm star nozzle).
- 12 Place the egg white along with the sugar and salt in a bain-marie and bring to 65 °C (149 °F), whisking thoroughly.
- 13 Beat until cold in a food processor or with a hand blender, and add cinnamon powder to taste.
- 14 Pour the cooled mixture into two bowls, then use the food coloring to color light pink and dark pink – this needs to be done quickly, and the mixture

500 g	Milk
100 g	Egg yolks
100 g	White sugar
500 g	Cream
500 g	Strawberries, washed and quartered
25 g	Pistachios, chopped
8	Leaves of organic gelatin



should not be stirred for too long or the meringue will be too runny. Pour the mixture into the prepared piping bags.

- 15 Pipe out the meringue hearts and drops and dry out in the oven for around 2 hours. ! Prop open the oven door with a wooden spoon. If the hearts don't come away from the baking parchment after two hours: Continue to bake until they loosen.
- 16 Buttercream to ice the cake: Place the egg white along with the sugar and salt in a bain-marie and bring to 65 °C (149 °F), whisking thoroughly.
- 17 Beat until cold in a food processor or with a hand blender. Add the coloring while beating.
- 18 Now gradually add the butter until a fluffy buttercream forms. Put to the side until ready to use — don't put it in the fridge, otherwise the cream will be too firm.
- 19 Make the cream filling: Soak the organic gelatin in cold water. Combine the egg yolk with sugar and put to one side.
- 20 Place the vanilla in the milk and bring to the boil, then remove from the heat, fold in the yolk and sugar mixture and heat to 85 °C (185 °F) while stirring constantly. Don't heat the mixture to a higher temperature, otherwise the cream will curdle.
- 21 Squeeze the gelatin and stir in.
- 22 Pour into a bowl. Fill a second large bowl with cold water, place the bowl of vanilla mixture into it, and allow to set in the fridge for around one hour.
- 23 When the mixture starts to set, beat and fold in the cream.
- 24 To fill and construct the cake: Cut the cooled cake into three — each cake should be approx. 2.5 cm thick. Place a cake ring round the first base.
- 25 Fill with half the vanilla cream, arrange half of the strawberries on top and sprinkle with the pistachios.
- 26 Do the same with the second cake, then place the third cake on top as the final layer and chill — preferably overnight, but for at least four hours.
- 27 To ice the cake: Cut the cake out of the cake ring and use an angled palette knife to spread the buttercream. Smooth the buttercream on the sides, holding the knife as vertically as possible. Place the cake in the fridge for 10 minutes. Then ice and smooth the icing once more. Do this several times — the layer of buttercream will be smoother every time you repeat this process.
- 28 Heat 300 g of Candy Melts mix, dilute with some vegetable oil and spoon onto the top edge of the cake, letting it drip down the sides. Now distribute the mixture over the top of the cake and spread it quickly and evenly using an angled palette knife — this has to be done quickly or the Candy Melts will stick in the wrong place.
- 29 Now decorate the cake with the meringue hearts, meringue drops and other decorations (pistachios, ice cream wafers or flowers.)