

Nut Cake with Hazelnuts

60—70 Min

Ingredients 12 Portions

= Kotányi Produkte

For the walnut layer

240 g	Butter
10 g	Lemon peel
10	Egg yolk
10	Egg white
280 g	Caster sugar
30 g	Wheat flour, smooth
200 g	Walnuts, ground
120 g	Breadcrumbs
70 g	Hazelnuts, chopped and roasted
1 pcs.	Bourbon Vanilla Pods, Whole
1 g	Honey Gingerbread Seasoning Mix
1 pinch	Sea Salt, Coarse

For the rum cream

350 g	Whipping cream
90 g	Milk
35 g	Caster sugar
5	Leaf of gelatin
60 g	Water
70 ml	Rum

For the topping

50 g	Marzipan
50 g	Whipping cream
12 pcs.	Walnuts, halved
200 g	Hazelnuts, chopped and roasted

Preparation

1. First, separate the eggs. Scrape out the pulp from the vanilla pod and mix with butter, gingerbread spices and lemon peel until fluffy. Gradually mix in the egg yolks.
2. Beat the egg whites with caster sugar and a pinch of salt.
3. Then stir flour, walnuts, hazelnuts and breadcrumbs into the butter mixture and fold in the beaten egg white.
4. Pour into a greased 22-cm cake ring and bake for 50 minutes at 180 °C (356 °F).
   Leave to cool, then cut into three layers.
5. For the cream, whip the whipping cream, soak the gelatin in cold water, squeeze well and dissolve in the rum.
6. Stir in the milk and caster sugar and bring to the boil at 85 °C (185 °F).
7. Stir in the egg yolks and mix with the dissolved gelatin and rum.
8. Leave the mixture to cool down until it begins to set, and then fold in the whipping cream.
9. In a cake ring, spread cream over the first layer, place the second layer on top, repeat the process and place the third layer on top and cover with the remaining cream.
10. Roll the marzipan to a thickness of 2 mm, place on top of the cake and place in the refrigerator for six hours.
11. Finally, coat the edge with whipping cream and sprinkle with hazelnuts. Pipe the whipping cream to form rosettes and decorate with walnut halves.

