



Nut Cake with Hazelnuts

🕒 60–70 Min   

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.

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

