



NOUGATINE CAKE



🔪 25 min ⌚ 6 h 45 min 🌿 medium 🍰 16 slices

INGREDIENTS

Caramelised almonds

150 g icing sugar
180 g almonds, roasted
50 g water

Sponge cake

300 g blanched almonds
430 g sugar
70 g flour
50 g corn flour
485 g egg whites (approx. 12-14 eggs)
1 tsp almond extract

Crème patissiere

1000 g full fat milk
1 tsp homemade vanilla sugar
3 eggs
180 g sugar
110 g corn flour
50 g unsalted butter, cold

Syrup

150 g sugar
75 g water
1 tbsp lemon juice
2-3 drops almond extract

Whipped cream

100 g sugar
300 g fresh cream, minimum 30% fat,
directly out of the fridge

Assembly

50 g fresh cream, minimum 30% fat,
directly out of the fridge

USEFUL ITEMS

springform tin Ø26 cm
cling film

PREPARATION

Caramelised almonds

1. Place icing sugar and water in a non-stick pan, bring to a slow boil on medium heat until sugar has melted (approx. 3-4 minutes) and has turned into syrup. Add almonds and mix for approximately 10 minutes until sugar has caramelised. Transfer mixture on baking paper and place on a cooling rack to cool down completely. In the meantime, proceed with the preparation of the sponge cake.

Sponge cake

2. Line 3 baking trays (30 x 40 cm) with baking paper and set aside. Preheat oven at 180°C.
3. Place sugar, almonds, flour and cornflour into mixing bowl and grind **10 sec/speed 10**. Transfer to a large bowl and set aside. Wash and dry mixing bowl thoroughly.
4. **Insert butterfly whisk**, add egg whites and almond extract and beat **7 min/37°C/speed 3.5**. Remove butterfly whisk, transfer into bowl with ground almonds and fold carefully. Place the ring of a Ø26 cm springform tin on one of the trays and cover its base with the 1/3 of the mixture. Remove the ring and repeat the process with the 2 remaining trays.
5. Bake in the preheated oven (180°C) for 15 minutes. Set aside to cool down well for at least 30 minutes, cover with cling film and refrigerate for 2 hours (see tip). Meanwhile proceed with crème patissiere.

Crème patissiere

6. Place milk, vanilla sugar, eggs, sugar and corn flour into mixing bowl and heat **15 min/90°C/reverse/speed 3,5**.
7. Add butter and mix **10 sec/speed 4**. Transfer to a bowl and set aside. Cover with cling film directly on cream and refrigerate for 2 hours.

Syrup

8. Place sugar, water, lemon juice and almond extract into mixing bowl and heat **10 min/115°C/speed 2**. Transfer to a bowl and set aside to cool down.

Assembly

9. Roughly chop caramelised almonds with your hands, place them into mixing bowl and grind **3 sec/speed 5**. Transfer to a bowl and set aside.
10. Place creme patissiere into mixing bowl, add 50 g fresh cream and mix **10 sec/speed 8**. Transfer to a bowl and set aside.
11. Place ring of springform tin Ø 26cm over each sponge cake and trim edges so it can fit inside springform tin Ø 26cm during assembly.
12. Place ring of springform tin Ø 26cm on a serving plate. Place one of the sponge cakes inside, brush with syrup (approx. 6 tbsp) and cover with half of creme patissiere. If you want, sprinkle few caramelised almonds on top (approx. 30 g). Place second sponge cake on top, brush with syrup (approx. 6 tbsp) and cover with remaining creme patissiere. If you want, sprinkle few caramelised almonds on top (approx. 30 g). Place third sponge cake on top and brush with syrup (approx. 6 tbsp). Place serving plate, with ring still on, refrigerate for 3 hours or overnight.

Whipped cream

13. Place sugar into mixing bowl and grind **15 sec/speed 10**. **Place butterfly whisk onto position**. Place fresh cream into mixing bowl and whisk at **speed 3, without setting time**, until cream reaches desired thickness, making sure to avoid overwhipping. Set aside.
14. Remove ring from cake and cover the whole surface with whipped cream. Garnish with caramelised almonds and keep in the fridge until serving.

TIP

Sponge cake can be stored in the fridge or in the freezer. You can prepare this nougatine cake from the day before.