

Twelfth Night cake

CUISIMAGES

Ref :
5494

Type :
Cake

Preparation :
15 min
Rest: 1 H

Cooking :
30 min
At 220°C

Cost :
  

Difficulty :
  

Origin :




For 8 persons

- 125 g of almond powder
- 125 g of sugar
- 125 g of butter
- 3 eggs
- Bitter almond aroma
- 2 flaky pastries
- 1 pinch of salt
- 1 pinch of sugar
- 1 porcelain bean



Mix sugar and soft butter.



Add almond powder and mix.

Add 2 eggs, 1 or 2 drops of bitter almond aroma and mix. (the paste must be consistent).



Mix the remaining egg yolk with 1 tablespoon of water, 1 pinch of salt and 1 pinch of sugar.



Baste the circumference of a flaky pastry with the egg yolk. Distribute the paste in the middle, and put the porcelain bean...

Decorate the top of the second flaky pastry and cover the almond paste.

Press all edges of the pastries with your fingers (so that the pastries stick well between them). Notch the border with a knife.

Refrigerate for 1 hour.

Baste the Twelfth Night cake with the egg yolk. Pour water on the plate of the oven and charge for 30 min at 220°C.



Conseils
Variante
Vin

Serve tepid.

Muscat Beaumes de Venise