

Orange and Almond flourless cake



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- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea Australia Volume 2

Ingredients

Orange and Almond flourless cake

- 4 oranges
- 20 eggs
- 1k sugar
- 60ml Grand Marnier
- 1k blanched almond meal
- 60g gluten free baking powder

Orange cream cheese icing

- Orange zest
- 200g cream cheese
- 200g pure icing sugar
- 75g unsalted butter

Macaron

- 250g blanched almond meal
- 500g pure icing sugar
- 180g egg white

Chocolate frame modelling paste

- 200g dark chocolate
- 50g glucose
- 50ml water

Methods and Directions

Orange and Almond flourless cake

- Cook oranges in water until orange skin is soft. Drain and crush oranges and cool. In mixer, mix the sugar, eggs and Grand Marnier. Fold in the rest of the ingredients and oranges. Bake at 165°C for 18 minutes in a fan-forced oven.
- Cool before dipping in tempered chocolate or compound chocolate.
- To finish, pipe orange icing and decorate with Jaffa macaron and pour sugar.

Orange cream cheese icing

- Fit an electric mixer with the paddle attachment and cream the cheese till soft. Add the sugar, orange zest and butter. Mix till a light and soft consistency is formed.

Macaron

- In mixer with whisk, mix the egg white with the icing sugar, when meringue is formed fold in the almond and add the colour and pipe on trays. Bake at 160°C for 12 minutes.

Chocolate frame modelling paste

- Melt chocolate, glucose and mix the water to form a paste.