

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Flourless almond cake with white chocolate ganache

By Fransje Garland-Frost

Serves: 8

Cooking time: 40 minutes

Prep time: 10 minutes

Function: CircoTherm®

Ingredients

200 g unsalted butter, softened
 220 g caster sugar
 80 g desiccated coconut
 1 tsp vanilla essence
 ½ tsp almond essence
 Pinch of salt
 4 eggs
 160 g almond meal
 White chocolate ganache
 200g white chocolate, roughly chopped
 ½ cup cream
 Decoration
 Almond flakes

This cake will keep well for 3 days in an airtight container. The cake can be made a day in advance and topped with ganache on the day of serving.

Method

Preheat oven on CircoTherm® to 160°C. Place wire rack on shelf position 2. Grease a 20cm round removable based cake tin and line base with baking paper.

Place the butter, sugar, coconut, vanilla, almond essence and salt in the bowl of an electric mixer and beat until creamy. Add the eggs, one at a time and mix until well combined. Fold in the almond meal.

Place mixture into the prepared cake tin and bake the cake for 40-45 minutes or until cake is cooked when tested with a skewer. Allow cake to cool in cake tin.

While cake is cooling, make the ganache. Combine chopped chocolate and cream in a heavy saucepan. Gently heat over low heat until chocolate starts to melt. Remove from heat and continue to stir until the remaining chocolate has melted. Transfer ganache to a bowl and refrigerate until ganache thickens, about 30 minutes. Stir ganache well before decorating the cake.

Ganache can be poured onto cake while it is a little runny or it can be spread onto the cake with a palette knife when it is thick. Decorate with Almond flakes as desired.



Notes

This recipe is prepared with NEFF's CircoTherm®. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.