

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Berry and Almond Cake

Serves: 10-12

Cooking time: 20 minutes

Prep time: 30 minutes

Function: CircoTherm®

Resting Time: 20 minutes

Ingredients

Cake

210 g unsalted butter
210 g caster sugar
4 large eggs
190 g self-raising flour
20 g ground almonds
1 tsp baking powder
1 tsp almond extract
2 tbsp milk
40 g toasted flaked almonds

Icing

250 g mascarpone cheese
300 ml double cream
3 tbsp caster sugar

Layers

200 g blueberries
200 g strawberries
200 g raspberries
Icing sugar to serve

Method

Heat the oven to 180°C. Grease and line 4 x 8 inch round cake tins.

Put all the ingredients of the cake except the flaked almonds into a big bowl and use an electric whisk for 2 minutes until the mix is light and fluffy. You can also use a stand mixer for the same. Then add the flaked almonds and fold them in.

Divide the mixture equally into the 4 tins and bake for 15-20 minutes until cakes are done. Leave them aside to cool completely.

In another bowl mix the mascarpone, cream and sugar and whisk it all together with a hand whisk until it forms soft peaks. Using a hand whisk will ensure that you don't over whisk the cream.

Also chop the berries roughly and mix them together in a bowl. You can also keep them whole if you like.

Place the first layer on a serving plate and put $\frac{1}{4}$ of the cream. Now sprinkle some of the berries on top. And continue with all the layers and cover the top with the all the left over berries. Sprinkle some icing sugar on top and serve.

