

Mandeltårta with blueberries



Einkaufsliste:

Sponges 20" cake tin
2x4 eggs
2x120g sugar
Vanilla
2x1tsp cornstarch
2x125g ground almonds

Fort he filling
8egg yolks
250ml buttermilk
1tbsp cornstarch
Vanilla
170g softened butter
100g blueberries
100g sliced almonds

Let's bake

Preheat oven to 180°C. You need to sponges. Draw a 20" circle on each parchment paper (or use a cake tin and line it out with parchmentpaper) Whisk 4 eggwhites and add the sugar, whisk until soft peaks are formed. Now add the cornstarch and Vanilla and fold in the ground almonds. Put dough evenly onto the parchment paper and bake for 25-30 minutes until golden brown. Overturn the sponge and let completely cool. Bake the second one.

Fort e filling heat the buttermilk. Whisk the egg yolk and sugar into foam add 4 tbsp buttermilck and cornstarch and Vanilla. While constantly whisking add the remaining buttermilck and put the mixture back on the hob. Whisk until the mixture becomes very thick. Put some foil directly onto the custard and let completely cool.

Now beat the butter and add the custard. Put one sponge on a plate Cove the sponge with he filling, add blueberries, put second sponge on top, add more filling on top and on the sides. Let it rest in the fridge for about 30 minutes.

Roast the almond slices and covert he cake completely with the almond slices. Serve cold.