

Red currant cake with almonds and meringue

Ingredients to make 3 large cakes or 40 small cakes:

1. butter cake with red currants
2. red currant jam
3. dried French meringue hats
4. castor sugar

1. Butter cake with red currants:

Ingredients:

- 250g whole egg
- 320g sugar
- pinch salt
- 150g liquid cream
- 80g pure broyage
- 200g melted butter
- 30g invert sugar
- 300g pastry flour
- 10g baking powder
- 200g red currants



Preparations:

- Grease the baking tin with soft butter.
- Make a smooth mixture of eggs, cream, sugar, salt, broyage, invert sugar and butter.
- Sieve the pastry flour and baking powder and blend (by hand, no mixer) into the smooth dough until you have light cohesion.
- Stir in the red currants.
- Pour the cake dough into the baking tin (2/3rd of the baking tin) and bake for 35-45 minutes at 180°C or 20 minutes for the small cakes, without ventilation.
- Once the cake is ready, put aside in the baking tin for 5 minutes, then remove from the baking tin and leave to cool.

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2. Red currant jam:

Ingredients:

- 200g red currants
- 200g sugar (for jams)

Preparations:

- Bring together the red currants and sugar and leave to stand for the night.
- Bring to boil and frequently stir.
- Cook gently for 5 to 10 minutes for the jam cohesion.
- Leave to cool.

3. French meringue hats:

Ingredients:

- 200g egg white
- 180g sugar
- 180g castor sugar

Preparations:

- Whip up the egg whites in the traditional way: slightly whip up and add a small scoop of sugar, keep whipping up to half whipped foam and add little by little the rest of the sugar to obtain a hard foam.
- Keep stirring on a low stand while adding the castor sugar.
- Once mixed, pipe the foam with a piping bag into small baking tins.
- Cover twice with castor sugar before baking.
- Bake for 2 to 3 hours at 130°C, without ventilation.

Finishing:

- Once the cake is cold, cut a small slice from the top of the cake and turn upside down. Cover the other side with cold red currant jam. Decorate with the meringue hats and sprinkle with castor sugar.

