

My mum was 75 years old and her partner was 80. We celebrated in "Altenmarkt" near "St. Gallen" at the "Gasthof zur Post". I would like to say that the food was outstanding and the atmosphere was good as well. There were three soups to choose from as well as three main courses. I ordered a beef soup with grated strudel and a mushroom goulash with bread dumplings. Last but not least, the dessert ... three times you can guess who brought that. Of course Gudrun. My mother's partner's favourite dessert is a "Malakoff cake". Therefore, I searched for a good recipe but it was not so easy. Actually, I found it. Everyone was more than happy with the cake.

<p>Vienna flan case:</p> <ul style="list-style-type: none"> • 50 g of butter • 100 g of flour • 110 g corn starch • 4 eggs • 180 g of sugar • 1 pinch of salt 	<p>Lady Fingers / SPOON BISCUITS:</p> <ul style="list-style-type: none"> • 4 egg yolks • 30 g of sugar • A bit of vanilla sugar • 2 egg whites • 45 g of sugar • 1 pinch of salt • 75 g of flour • Some sugar → to sprinkle
<p>CREAM:</p> <ul style="list-style-type: none"> • 50 g of milk • 40 g of sugar • 2 egg yolks • 1 pinch of salt • 1 piece of vanilla pod • 4 cl orange liqueur • 6 bl. Gelatine • 2 egg whites • 50 g of sugar • 500 g of cream 	<p>For the biscotti:</p> <ul style="list-style-type: none"> • Rum • About 500 ml of espresso

PREPERATION:

First melt butter and then let it cool.

Mic 100 g of flour and 110 g of corn starch and sift it.

Beat the 4 eggs with 180 g of sugar and 1 pinch of salt until it is frothy.

Carefully lift the flour and the starch and mixture these ingredients under the egg mass. Finally, add the cooled butter and pour the mass into a baking mould lined with baking paper and put it into the preheated oven at 170 degrees for about 20-30 minutes. Make a stick sample!

Take 2 egg whites, 45 g sugar and 1 pinch of salt. Then put it into a bowl and mix it until it is a creamy snow.

Beat the 4 egg yolks, 30 g sugar and the vanilla sugar until it is frothy. Carefully fold in the sifted flour (75 g) and the egg whites.

Fill the finished mass into a piping bag with a large perforated grommet and spray the biscotti/spoon biscuits into a baking sheet lined with baking paper. The paper was a bit too high and therefore I had to cut it off.

Sprinkle the biscotti/spoon biscuits with some icing sugar and bake it in a preheated oven at 180 degrees for about 12 to 15 minutes. It is important that you look after the cake because it might get brown. Therefore, please bake on "sight". Release the paper after baking.

PREPERATION CREAM:

Beat the whipped cream and place it in the refrigerator.

Beat the 2 egg whites and 50 g of sugar into a creamy mass, firm snow and place it in the refrigerator.

Beat 50 ml of milk, 40 g of sugar, 2 egg yolks, 1 pinch of salt and the pith of a vanilla pod over steam to make sure that the mass does not get too hot. Moreover, add the leaf-gelatine soaked in cold water and the orange liqueur. Then cool the cream until just before gelling. Then first subject the egg whites and the whipped cream.

Mix rum and espresso for the biscotti well and let them soak for a few minutes.

COMPLETE:

Cut the bottom once – you can freeze the second one and use it for other cakes. Put one cake base in a spring form. Cover and fill it with cream. Moreover, you must cover the cake with the spoon biscuits soaked in the rum/coffee mixture. You should leave the cake overnight.

Next day you should remove the spring form edge. After that, you should put the cream on the cake and then you should stick the biscotti to the edge and then put the ribbon around the cake.

A couple of cream swabs and chocolate chips on top of the cake and the birthday cake for my mother's partner was ready.

Good luck for your Gudrun von Mödling.