

Red currant cake

Ground:

- 350 g of butter
- 200 g of sugar
- 500g flour
- 5 yolks
- grated lemon peel

topping:

- 6 egg whites
- 400 g of sugar
- 600 g redcurrants (currants) - beaded, washed and drained

Preparation:

The ingredients should be at room temperature.

For the dough, froth the butter with the sugar and the lemon rind, add the egg yolks one at a time and then stir in the flour.

Then spread the dough on a sheet of baking paper, do not worry, the dough is very soft, evenly flattening. Pierce the ground several times with a fork and bake in the top and bottom heat at 180 ° C for 15 minutes. Take the sheet out of the pipe.

Topping:

Egg white, sugar u. Beat vanilla sugar very stiff. Carefully fold in the currant.

Complete:

Spread the egg yolks on the half-baked bottom and bake the cake for about 20 minutes at 160 ° C top and bottom heat. Please bake on sight, the egg mass should not turn brown.

I have added extra 3 egg whites with 200 g of sugar and sprayed the pattern on the mass. I've got the tips so brown, because I turned on the grill function of my oven, put the sheet on the top rail and waited until the tips were brown.

Take out, let cool and enjoy!

The best tasted me the cuts still lukewarm :-)

TIP:

Instead of currant you can also use blueberries for these cuts.

Note: As some of the forums have a comment on the image of my gnocchi with the comment: "greasy", I have to state the following: The dough is very greasy and it melts on the tongue. One should not imagine this dough as a normal cake dough, it is just different, difficult to describe. But it blends perfectly with the snow / curd mixture. My co-workers have come away with more praise than usual this time. If you put the cuts in the fridge, the bottom becomes firmer - clear, of course - due to the high amount of butter. I do not like him like that.

If you do not want the dough to be so greasy, you only need 250 g butter - then it will not get so fat.

To the question: How do you get the egg whites so that it does not coincide? I beat him until he was totally stiff and really shiny. Safe 10 minutes at the highest level in my food processor.

To the question: How is the snow not "picky"? A confectioner once explained to me that per medium egg at least 50g of sugar. And you cannot prevent it completely. The snow draws moisture from the air and from the currant. Thus, he is "picky"

I hope I have explained that to you understandably and not confused you :-)

If you have any questions, please leave a comment, I will try to answer you as soon as possible. My English skills are a bit limited :-) Good luck wishes you your Gudrun von Mödling.

