

TORTA CAPRESE

(Reproduced from THE WEEKEND BAKER by Paul Hollywood, published by Penguin Books Ltd (2016).

for the cake:

100 grams (3.5 ounces) blanched whole almonds
50 grams (1.75 ounces) plus 160 grams (5.6 ounces) superfine sugar
1 whole egg, plus 5 eggs, separated
265 grams (9.3 ounces) dark chocolate, melted and cooled
50 grams (1.75 ounces) chopped almonds

for the topping:

70 grams (2.5 ounces) water, plus for softening the gelatin
90 grams (3.2 ounces) superfine sugar (superfine)
30 grams (1 ounce) cocoa powder
25 grams (.9 ounces) liquid glucose (I used light corn syrup)
2 gelatin sheets (about 2.4 grams/.1 ounces)

Candied lemon peel or chopped almonds, for decorating

Heat the oven to 180 degrees C/Gas 4 (355 degrees F). Grease a deep 20-centimeter (8-inch) round cake tin. To make the cake, grind the whole almonds with 50 grams of fine sugar in a food processor. Reserve.

With an electric mixer, beat the whole egg and 5 yolks with the 160 grams fine sugar until the mix is pale and creamy and leaves a trail on the surface. In a separate bowl, whisk the egg whites to soft peaks. Do not over mix.

Add the cooled melted chocolate with the egg yolk mixture. Stir in the ground almond mixture and the chopped almonds. Beat in a spoonful of the egg whites to loosen the mixture. Now, a spoonful at a time, gently fold in the remaining egg whites.

Pour the batter into the prepared cake pan and bake for 40 to 45 minutes. Once the cake is cooked, leave it in the pan to cool before turning it out onto a serving plate.

To prepare the topping, place the water, fine sugar, cocoa powder and glucose (or corn syrup) into a saucepan and bring to the boil. Simmer for 5 minutes and stir.

Soften the gelatin sheets in a little water. Remove the saucepan from the heat. Squeeze any liquid from the gelatin sheets and then add the sheets to the pan. Stir until the gelatin has dissolved. Leave to cool. Once cool, but still liquid, pour the chocolate topping just onto the surface of the cake and decorate with candied lemon peel or extra chopped almonds.