

VICTORIA SPONGE CAKE WITH COFFEE CREAM

🕒 130 min 🍪 Medium



MATERIALS

Whisk
Spatula
Cake Pan
Pan
Oven
Glass

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

6 capsules of Dharkan (6 x 40 ml)

110 ml Milk

1 Tbsp. Liquid Caramel

For the cake batter:

5 Eggs

160 G Sugar

160 G Plain Flour

50 G Melted Butter + 1 Knob
Solid Butter

For the cream:

60 G Hazelnuts

50 G Sugar

250 G Mascarpone

50 G Icing Sugar.

For the syrup:

LET'S MAKE IT!

- Preheat oven to 180° C (350° F, gas mark 4).
- Whisk the eggs and sugar until the mixture whitens.
- Add the flour and melted butter, mix with a scraper spatula.
- Pour into a buttered cake pan and bake for 30 minutes.
- Toast the hazelnuts in a pan with the sugar and 2 tablespoons of water, let caramelise. Let cool to room temperature, then chop in a blender.
- Mix the mascarpone, icing sugar and chopped hazelnuts with a whisk.
- When the cake is cool, halve the cake horizontally, place the bottom half on a suitable dish.
- Sprinkle with three-fourths of the cane syrup/
coffee/ whiskey syrup blend.
- Spread the mascarpone cream on top.
- Soak the inside of the other cake half with the remaining cane-syrup blend and place on top of the mascarpone cream.
- Refrigerate at least 2 hours.
- Serve with a Latte Macchiato made with a 40ml
- Dharkan Espresso. In a glass, pour the liquid caramel syrup, frothed milk, then the coffee

150 MI Cane Syrup
3 Capsules Of Dharkan (3 X
40 MI)
100 MI Whiskey

INSPIRATIONS

