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## INGREDIENTS

For 4 persons

### Orange-Almond-Cake

2 oranges (about 450 g)  
6 eggs, separated  
160 g sugar  
220 g ground almonds  
2 tbsp almond flakes  
powdered sugar

Wash oranges hot, roughly chop and remove seeds. Simmer it together with a tbsp water over low heat for 30 minutes until the oranges are tender and excess liquid has evaporated. Allow to cool and puree the entire pot contents.

Preheat oven to 180 ° C (circulating air 160 ° C). Dress a springform of 26 cm diameter with baking paper.

Beat egg white until stiff. Add half of the sugar gradually, then beat once more for one minute.

Beat the egg yolk and the remaining sugar in 2-3 minutes to a light cream. Stir in the cool orange purée, carefully fold in the ground almonds, stir in 3 tablespoons of beaten egg whites in the egg yolk cream to loosen them. Then fold in the rest of the egg whites. Form the dough, smooth it out and sprinkle with the almond flakes.

Bake for 50-55 minutes, or until the toothpick sample is without moist crumbs. When baking, pay attention to tanning and cover with aluminum foil if necessary.

Allow cake to cool in the mold, remove baking paper. Before serving, sprinkle with powdered sugar.

### Wine recommendation

Floralis Moscatel Vin de Licor

Adapted from: <http://de.allrecipes.com/rezept/11388/spanischer-orangen-mandel-kuchen.aspx>