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INGREDIENTS

For Springform diameter 20 cm *

Chocolate Walnut Cake

125 g walnut kernels
110 g dark chocolate
125 g of butter
2 eggs
80 g of sugar

Preheat oven to 150 ° C. Lay out the bottom and edge of a springform pan (20 cm) with baking paper and grease. Chop walnuts and chocolate medium-fine. Separate the egg white from the yolk. Stir butter together with 55 g of sugar until frothy and then slowly stir in the egg yolks. Stir in chopped walnut-chocolate mixture. Beat the egg whites until stiff, add the remaining sugar slowly and beat until the egg whites are firm and shiny and gradually lift it under the dough.
Put the dough into the springform pan, smooth the surface and bake it for about 45 - 55 minutes. Allow to cool in the oven for 5 - 10 minutes, then remove from the oven and allow to cool completely in the mold.

* Double the ingredients for a 28 cm diameter springform.

Wine recommendation
Elysium Black Muscat, Quady Winery

Adapted according to: https://www.kochen-ist-jazz.de/der-kuchen-ohne-mehl-schoko-walnusskuchen/