

MACADAMIA CAKE WITH APRICOT



Ingredients (serves 6 people):

Dough

60 g of finely ground macadamia nuts

15 g of cornstarch

5 eggs

100 g of wheat flour

150 g of sugar

¼ cup of water

1 tbsp baking powder

1 tbsp emulsifier

Macadamia Cream

300 g of condensed milk

40 g heavy cream

50 g of coarse shredded macadamia nuts

5 g wheat flour

Apricot Cream

150 g of condensed milk

100 g chopped dried apricot

8 g wheat flour

35 g egg yolks

Whipped cream

300 ml of heavy cream

30 g of sugar

1 tsp vanilla essence

Decoration

Dried apricots chopped to taste

Chopped Macadamia to taste

Preparation:

1. For the dough, in a mixer put all the ingredients and beat until cream, about 5 minutes.
2. Put the dough in a ring lined with parchment paper.
3. Bake at 180° C for 35 to 40 minutes. Reserve.
4. For the cream of macadamia nuts, in a pan put all the ingredients.
5. Cook until loosened from the bottom of the pan. Reserve.
6. For apricot cream, in a pan put all the ingredients.
7. Cook until loosened from the bottom of the pan. Reserve.
8. For whipped cream put the heavy cream in a bowl and in the fridge for about 15 minutes.
9. Use a whisk or mixer and beat the heavy cream and gradually add sugar and vanilla essence until firm peaks.
10. Don't beat too much for whipped cream not to butter.
11. For assembly cut the cake dough into 3 discs.
12. Spread the macadamia cream filling first over a disc as it is the heaviest.
13. Insert another dough disc.
14. Spread the apricot cream.
15. Cover with the last dough disc.
16. Spread whipped cream all over the surface and sides.
17. Garnish with chopped macadamia and apricot.