2021 – European Day of Languages' 20th anniversary

Great Bake–Off recipe book

20 of the finest!

Cakes may not be the first thing that you associate with languages. The skills related to language learning are generally considered to be reading, writing, listening and speaking. However, on the 20th anniversary of the European Day of Languages everything is allowed! So, for the purpose of this short book containing a selection of 20 mouth-watering and rather sweet recipes, let us add tasting to this repertoire of skills!

For the 20th EDL 'Great Bake-off' initiative' run from July – September, over 570 recipes were submitted by individuals and schools from all over Europe. It has been a very tough task to narrow this down to just 20 and some of the panel of expert culinary judges gained several kilos in the process!

We would sincerely like to thank all the contributors for providing such a diverse, creative and appetising range of recipes. Many, many more of the excellent submissions could have been included. You can decide on which is your personal favourite! To ensure there is a linguistic challenge involved, we have kept the recipes in the original language in which they were submitted – so when testing them out you may also discover the taste for a new language!

Bon appétit! Buen provecho! Guten Appetit! Jó étvágyat! Head isu!...

Contents

Tamara's Cake

by Tamara Sukhanova / Russian Federation

BISCUIT
4 medium eggs
160 g wheat flour
60 g starch
200 g sugar
100 ml orange juice
1 tsp orange peel
10 g baking powder
A pinch of vanilla and salt

SOAK
200 g peach syrup

SOUFFLE
470 g peaches
460 g yogurt
400 g heavy cream
   (from 30%)
40 g (or to taste) sugar
   vanilla
25-30 g gelatin
130-150 g peach syrup

FOR COATING (optional)
200 g cream
1 tbsp powdered sugar

To prepare a sponge cake, separate the egg whites from the yolks, add a pinch of salt to the whites, beat for a couple of minutes with a mixer until a light foam forms. Without stopping whipping, add 2 tablespoons of sugar from the total mass and continue to whisk until hard peaks form.

Add the remaining sugar and orange juice to the yolks and whisk until a light fluffy mixture forms. At the very end, you can add lemon juice. Mix the dry ingredients and sift them into the dough in several steps. Mix the dough with either a whisk or a spatula. After that, in 3-4 steps carefully mix the whipped egg whites into the dough, stirring from the bottom up.

Pour into a baking dish and bake the biscuit at a temperature of 180°C for 35-40 minutes. Let the biscuit cool completely, wrap it in plastic wrap and put it in the refrigerator for 2-3 hours. Fill the gelatin with water and let it expand.

To prepare the soufflé, add a pinch of vanilla to the cooled cream and beat with a mixer until thickened. After that, put the cream in the refrigerator.

Use an immersion blender to liquidify the peaches, add the yogurt and mix again. Melt the gelatin in a warm water bath and pour it into the peaches with yogurt, mixing everything with a blender. If desired, you can add more sugar.

Next, pour the resulting mixture into the cream and mix gently from the bottom up. Cut the sponge cake into 2-3 cake layers and start putting together the cake. It is best to collect it in a ring for assembling the cake. Spread 1 cake layer, soak it with peach syrup, mix the soufflé well and put part of it on a sponge cake. Put the next cake layer on top, soak it and cover the soufflé again.

Do this with all the cake layers. Put the cake into the refrigerator for the whole night (8-12 hours). After that, the cake can be covered with cream and powdered sugar and decorated as you like.

Bon appétit!

TRANSLATION

Giottotorte

by Lena Schöllhammer / Austria

FÜR DEN BODEN
150 g weiche Butter
160 g Zucker
4 Eier
200 g gemahlene
 Haselnüsse
50 g Mehl
1 TL Backpulver
etwas Butter für die Form

FÜR DIE CREME
600 ml Sahne
3 Pck. Sahnesteif
4-5 Rollen Giotto
100 g Haselnusskrokant

Ofen auf 180 Grad Heißluft vorheizen. Boden einer Springform einfetten. Für den Biskuitboden Eier mit Zucker schlagen, dann Butter unterrühren. Haselnüsse, Mehl und Backpulver miteinander vermischen und zur Butter-Zuckermasse sieben. Teig in die Form geben und im vorgeheizten Ofen ca. 30 Min. backen. Auskühlen lassen.

Für die Creme Sahne mit Sahnesteif steif schlagen. 4 EL der Sahne in einen Spritzbeutel mit Sterntülle geben. Diese beiseitelegen. Haselnusskonfekt auspacken, 12 Kugeln für die Deko beiseitelegen. Restliche Haselnusskonfekt mit einer Gabel zerdrücken und vorsichtig unter die restliche geschlagene Sahne heben.

Biskuitboden waagerecht halbieren. Ersten Boden auf eine Tortenplatte legen. Etwa die Hälfte der Haselnuss-Sahne auf dem Boden verteilen, glatt streichen. Zweiten Boden auflegen und die ganze Torte mit der restlichen Sahne einkleiden. Alles glatt streichen.

Jetzt Haselnusskrokant in die Hand nehmen und rundherum an den Rand der Torte drücken. Mit dem Sahne-Spritzbeutel 12 Sahnetuffs entlang des Tortenrandes spritzen und je ein Haselnusskonfekt auf ein Sahnetuff setzen, leicht andrücken.

Torte bis zum Servieren kaltstellen.

TRANSLATION

White chocolate strawberry cake

by Marina Majdenić / Croatia

SPONGE
3 eggs
80 g sugar
50 g flour
50 g almond flour

CHEESE, ANISE AND WHITE CHOCOLATE FILLING
500 g mascarpone cheese
150 g powdered sugar
300 ml heavy whipping cream
200 g melted white chocolate
star anise

GANACHE
300 ml heavy whipping cream
300 g dark chocolate

ADDITIONAL
200 g strawberries for filling and decoration

SPONGE CAKE

Make sponge with eggs and sugar. Whisk eggs with sugar until foamy. Add sifted flour and almond flour.

Bake in a cake mould with a diameter of 22 cm at 180° C.

FILLING

Heat a proportion of heavy whipping cream, flavour with star anise and cool a bit. Melt white chocolate and flavour with star anise. Whisk heavy whipping cream and stir in mascarpone cheese and powdered sugar. Add melted white chocolate to the mixture.

GANACHE

Pour heated heavy whipping cream over the chocolate and stir until smooth.

Assemble the cake in the cake mould. Put the sponge at the bottom of the cake mould.

Spoon half of the filling on the sponge and put strawberries on top.

Spoon the rest of the filling over the strawberries.

Pour luke-warm ganache over the filling.

Cool the cake down and decorate as you please.

Tarta de castañas

by Carlos López / Spain

BIZCOCHO PESADO
240 g huevos
150 g azúcar
80 g harina cast.
120 g harina floja
8 impulsor
32 g cacao
80 g mantequilla
120 g cobertura 70
120 g nata 35
4 claras

MOUSSE TURRÓN
8 yemas
50 g azúcar
150 g turrón
250 ml leite enteiro
16 g gelatina
250 g nata 35%

ACABADO
600 g chocolate 70%
400 g aceite

BIZCOCHO PESADO

1. Batimos los huevos con el azúcar hasta que triplique su volumen.

2. Añadimos las harinas tamizadas, el impulsor y el cacao.

3. Añadimos la mantequilla y el chocolate 70% fundidos y la nata líquida. mezclamos con una espátula.

4. Montamos las claras con varillas y se lo añadimos a la mezcla anterior.

5. Horneamos todo en molde redondo a 180ºC durante 40 minutos.

6. Cortamos el bizcocho en 2 discos iguales y rellenamos con la mousse de turrón (receta a continuación).

MOUSSE

1. Batir las yemas y azúcar hasta que se vuelvan blanquecinas.

2. Hervir la leche el turrón.

3. Añadir la gelatina.

4. Dejar enfriar a 30ºC.

5. Añadir la nata montada.

6. Rellenar los bizcochos con manga pastelera.

ACABADO

1. Fundir al baño maría el chocolate y añadir el aceite de girasol, bañar la tarta colocada sobre rejilla.

2. Dejar enfriar la tarta en la nevera 4 horas.

3. Degustar y disfrutar con amigos!

TRANSLATION

Walnut cake

by Božena Miser Kovačić / Croatia

WALNUT CAKE
5 eggs
5 tbsp water
150 g ground walnuts
180 g flour
1 tsp baking powder

MIXED PIE
6 egg whites
150 g sugar
120 g butter
120 g chopped dried figs
120 g walnuts
120 g raisins
150 g plain flour
½ tsp baking powder

YELLOW CAKE
4 eggs
250 g sugar
300 g flour
200 ml water
200 ml vegetable oil
1 tsp baking powder
1 tsp vanilla sugar

WHITE FILLING
500 ml milk
180 g sugar
1 tsp vanilla sugar
4 tbsp flour
2 tbsp wheat starch
250 g butter

Our birthday cake consists of several parts – mixed pie, walnut cake, yellow cake and walnut and white filling. Decorations are made out of fondant icing; additionally, the whole cake is coated with the same icing.

WALNUT CAKE

Stir egg yolks with sugar until smooth, add ground walnuts, water, egg whites foam and flour with baking powder. Bake the cake for 30 minutes at 180°C.

MIXED PIE

Beat the egg whites, add sugar, walnuts, figs, raisins, flour and baking powder. Bake the cake at 180°C for 30 to 35 minutes.

YELLOW CAKE

Mix the yolks with sugar and vanilla sugar, add water, oil and flour with baking powder by turns. Finally, add egg whites foam and bake for 30-35 min at 180°C. Slice the cooled cake horizontally into two parts.

WHITE FILLING

Whisk flour, starch , sugar and vanilla sugar and cook the mixture in milk. When it cools down, add softened butter.

LAYER CAKE

Place the first yellow cake layer, evenly covering the top with walnut icing, place the walnut layer on top, cover it with white icing, top with mixed pie, spread with white icing and add the second layer of yellow cake.

(Yellow cake – Walnut filling - Walnut cake – White filling – Mixed pie – White filling – Yellow cake)

Students of culinary subjects at Vocational School Antun Horvat Đakovo (students from classes 2K and 3K) participated In the Bake-off Challenge. They were assisted by their teachers of culinary subjects and by their English and German teachers.

TRANSLATION

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Monika's Cake

by Monika Chisacof / Romania

3 oua
75 grame zahar
60 grame faina alba
20 grame cacao
1 lingurita praf copt
1 varf cutit sare

300 grame frisca lichida
 neindulcita
300 grame ciocolata cu
 lapte

200 grame ciocolata alba
200 grame unt

Se bat albusurile de la cele 3 oua cu putina sare pana formeaza o spuma tare, se adauga pe rand cele 3 galbenusuri si se bat impreuna pana formeaza o spuma densa, lucioasa. Se adauga treptat cele 75 grame zahar.

Dupa ce s-a dizolvat zaharul, se adauga faina, cacao si praful de copt, cernute in prealabil printr-o sita, amestecand de sus in jos pentru omogenizare.

Compozitia se toarna intr-o tava tapetata cu hartie de copt si se da la cuptor, preincalzit in prealabil, la 180 grade Celsius pentru aprox 30 min.

Dupa ce s-a copt, blatul se scoate si se lasa la racit pe un gratar de bucatarie, apoi se taie pe orizontala in 3 parti egale.

Pentru crema se infierbanta smantana lichida si se toarna peste ciocolata taiata bucatele. Rezulta o crema densa, care se da la rece pentru 3-4 ore. Se scoate crema de la rece si se mixeaza usor.

Tortul se asambleaza incepand cu o foaie de blat, care se poate insiropa cu putin suc de portocale, o parte din crema de ciocolata in care se adauga zmeura, afine, capsuni, a 2-a foaie de blat insiropat, apoi restul de crema de ciocolata, in care se adauga bucati crocante de caramel si finalizam cu ultimul blat.

Tortul se da la rece pentru cateva ore.

Pentru decor se bate untul la temperatura camerei amestecat cu ciocolata alba topita si racita, pana formeaza o crema aerata si pufoasa.

TRANSLATION

Pavlova cake

by Kira Mohoreva / Ukraine

MERINGUE
150 g egg whites
300 g sugar

CREAM
300 g mascarpone cheese
100 g cream 33%
50 g sugar powder

FILLING #1
100 g cherries
30 g sugar
10 g cornstarch
15 g water

FILLING #2
100 g raspberry purée (seedless)
30 g sugar
2 egg yolks
3 g cornstarch
2 g gelatin+12 g water
50 g butter

MERINGUE

Bring a saucepan with water to simmer. Set the bowl with egg whites and sugar over the simmering water, making sure the water doesn't touch the bottom of the bowl.

Heat egg whites until they are very warm and make sure that the sugar has dissolved.

Then whisk the meringue until hard peaks appear.

To check it, just turn over the bowl and make sure that meringue is stable and doesn't flow. Then divide your meringue into three parts and make three flat cakes in a tray with a sheet of baking paper. Preheat your oven to 65°C and bake the cakes for 2-3 hours.

FILLING #1

Mix the cherries with sugar and simmer until the sugar has dissolved. Then mix cornstarch with water and add this to the hot cherries with sugar. When your filling has become clear, stop simmering and pour it into a pastry bag.

FILLING #2

Soak gelatin in cold water. Then using a stew-pan mix the raspberry puree, egg yolks, cornstarch and sugar.

Simmer the filling until 80-82°C (use a thermometer to check it). Next, add to the filling swollen gelatin and cold butter. Finally, take the filling and put it in a pastry bag.

CREAM

Cream making is easy. Just mix all the ingredients together using a low speed on your mixer.

ASSEMBLING

To assemble your cake the cream should be cold and the fillings have to stand in a fridge for at least 2 hours.

After assembling and decorating your cake – just enjoy it. It's a very delicate and delicious dessert!

TRANSLATION

Honeycomb cake

by Vilius Andrecas / Lithuania

DOUGH
50 g of butter
2 tbsp of honey
1 glass of sugar
3 eggs
4 ½ glasses of flour
1 tbsp of vanilla sugar

CREAM
1 litre of sour cream
    (30% fat)
½ cup powdered sugar
1 squeezed lemon juice

Honeycomb is a Lithuanian cake and these are the ingredients you need to make this tasty cake :

LET'S PREPARE THE DOUGH

In a bowl, we add butter, honey, sugar, beaten eggs. Place the bowl in a bowl of hot water and stir until the mass mixes together. Remove the bowl and allow the mass to cool. We mix 4 glasses of flour with baking powder, cinnamon and vanilla sugar and gradually add to the cooled mass, stirring constantly. If the dough is too soft, add the remaining half glass of flour. Knead the dough and then cut it into 8 equally sized pieces and roll them into round 'sheets'.
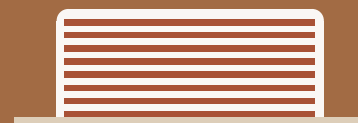
NOW FOR THE CREAM

We whip the cold sour cream with powdered sugar, until it has a fluffy texture and then add the lemon juice and whip it a little more.

PUTTING IT ALL TOGETHER

Apply a thick layer of cream to the prepared sheets. Leave to stand for about an hour for the cream to soak in. Carefully stack the sheets on top of each other, gently squeezing.

The cream should also be used to coat the sides of the cake. We decorate the cake with the remaining crumbs, stick them to the sides and on top. If you want to, you can decorate the cake with dried fruits, nuts and fresh berries.

The cake is best if served cold!

TRANSLATION

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Letter cake

by Kerstin Leonhartsberger und Melanie Lichtenschopf / Austria

BISKUITBODEN
4 Eier
120 g Zucker
1 Packung Vanillezucker
1 Prise Salz
70 g Mehl
50 g Speisestärke
1 TL Backpulver

CREME
250 g Mascarpone
250 g Topfen
200 ml Schlagobers
80 g Zucker
2 Packungen Sahnesteif
1 TL Vanillepaste
200 g Apfelmus
3 Blatt Gelatine

ZUBEREITUNG DES BISKUITBODENS

1. Eier, Zucker, Vanillezucker und Salz zehn Minuten mit dem Mixer schaumig rühren.

2. Mehl, Speisestärke und Backpulver mit einem Sieb in die Masse sieben und vorsichtig unterheben.

3. Die Masse auf ein Backblech streichen und ca. 10 Minuten bei 180°C Ober- und Unterhitze goldgelb backen.

4. Das Biskuit auf einem Kuchengitter komplett auskühlen lassen und die gewünschte Zahl mittels Schablone zweimal mit einem scharfen Messer ausschneiden.

ZUBEREITUNG MASCARPONE-TOPFEN-CREME MIT APFELMUS

1. Mascarpone, Topfen, Zucker und Vanillepaste cremig rühren.

2. Schlagobers mit Sahnesteif schlagen und unter die Mascarpone-Topfen-Masse heben, in einen Spritzbeutel mit einer gezackten Tülle füllen und für 30 Minuten kaltstellen.

3. Gelatine in kaltem Wasser quellen lassen.

4. Apfelmus in einem Topf erhitzen und die gequollene Gelatine einrühren.

5. Das Apfelmus auf die Innenseite der Zahl oder dem Buchstaben verteilen und rundherum kleine Cremetupfen spritzen.

6. Den zweiten Boden vorsichtig auflegen und ebenfalls kleine Cremetupfen spritzen.

DEKORATION

Kapuzinerkresse – Blüten
Löwenzahn – Blüten
Ringelblumen – Blüten
Minzblätter
Esspapierschmetterlinge

Den Letter Cake nach Lust und Laune mit essbaren Blüten und Kräutern, Esspapierschmetterlingen oder gehackten Pistazien etc. verzieren.

TRANSLATION

BATTER
6 eggs
100 g powdered sugar
100 g flour
35 g melted butter

FILLING
4 eggs
200 g powdered sugar
235 g butter
35 g coca powder
17 g vanilla sugar
35 g cocoa butter
200 g chocolate

TRANSLATION

Dobos cake

by Brigitta Huszár / Hungary

You need 6 sponge layers for a 22 cm cake. For the sponge layers: mix 6 egg yolks well with 3 lat (50 g) powdered sugar, whip up 6 egg whites to a hard mousse with 3 lat (50 g) powdered sugar, then mix the egg yolks with 6 lat (100 g) flour and 2 lat (35 g) melted butter.

For the cream you need: 4 eggs, 12 lat (200 g) powdered sugar, 14 lat (235 g) butter, 2 lat (35 g) cocoa powder, 1 lat (17 g) vanilla sugar, 2 lat (35 g) cocoa butter and 1 bar (200 g) of chocolate.

Beat the eggs with the sugar over gas and heat until it is warm. Then take it off the stove and mix until it cools down. Cream the butter, add the vanilla sugar, the melted cocoa butter and the slightly heated, soft chocolate. Then mix it with the cooled eggy mousse, fill in five sponge layers, pour caramelised sugar over the sixth layer and cut it into 20 pieces.

1 lat=half an ounce

Dobos cake is a Hungarian sponge cake layered with chocolate buttercream and topped with caramel. The layered pastry is named after its inventor, Hungarian chef József C. Dobos, a delicatessen owner in Budapest. József Dobos was the most outstanding master confectioner of the 19th century, and not only in Hungary. Everyone knew his name in the Austro-Hungarian Monarchy. Theirs was a several generations old confectioner dynasty. Just like his antecedents, József Dobos wasn't afraid to try out new things.

In the late 1800s, he decided to create a cake that would last longer than other pastries in an age when cooling techniques were limited. According to chronicles, in 1884, one year before the exhibiting of the cake Dobos' apprentice accidentally mixed up salt and sugar in the Kecskeméti Street shop. In that time butter was conserved with salt. But the apprentice accidentally poured powdered loaf-sugar into the churn bowl. Instead of throwing it out, the master tasted the butter and found it to be very good. And this is how he created the butter cream, which

he later flavoured with cocoa, coffee and fruits. The round sides of the cake are coated with ground hazelnuts, chestnuts, walnuts, or almonds, and the hardened caramel top helps to prevent drying out, for a longer shelf life.

Dobos cake was first introduced at the National General Exhibition of Budapest in 1885. Emperor Franz Joseph I and Empress Elisabeth were among the first to taste it. The cake soon became popular throughout Europe, both for its durability through shipping and for its unique appearance. With its flat, shiny, caramel glazed top, it was simple but elegant, as opposed to the more intricate cakes of the age.

The cream incorporated cocoa butter for extra smoothness. During his lifetime, the cake was often imitated, but never reproduced. Dobos travelled to other countries in Europe to introduce his cake, and soon began exporting the product in specially designed wooden boxes. Near the end of his career, in 1906, Dobos donated his recipe to the Pastry and Honey-Makers' Guild.

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Sweet Europe cake

by Giulia Cretella, Raffaela Marsilio, Rita Palermo, Chiara Lampitelli, Francesco Mozzillo / Italy

4 Uova (a temperatura ambiente)
200 g Farina 00
1 bustina Vanillina (o buccia di arancia)
200 g Zucchero
3 cucchiai Cacao amaro in polvere
120 ml Olio di semi
1 bustina Lievito in polvere per dolci

PER IL RIPIENO
350 ml Panna da montare
200 g Nutella (o altra crema spalmabile alle nocciole)

PER LA GLASSA
150 ml Panna fresca (o da montare)
200 g Cioccolato fondente
1 cucchiaio Nutella

PER LA BASE

In una ciotola frullare le uova e lo zucchero con le fruste elettriche sino a renderle gonfie e spumose. Aggiungere l'olio di semi a filo e la vanillina (o scorza di arancia). Unire man mano la farina setacciata e i 3 cucchiai abbondanti di cacao amaro, frullando sempre con le fruste. Infine aggiungere il lievito per dolci setacciato e amalgamarlo bene all'impasto. Versarlo in uno stampo rettangolare 29×20 (o rotonda da 24 cm di diametro), livellarlo bene e infornare. Cuocere in forno statico preriscaldato a 180° per 30 minuti circa. Fate sempre la prova stecchino. Sfornare e lasciare raffreddare prima di sformare e taglia a metà la torta.

PER IL RIPIENO

Montare a neve ferma la panna. Mi raccomando deve essere ben fredda! Se necessario sciogliere leggermente la nutella a bagnomaria.

Tagliare la torta a metà con un coltello grande a lama liscia. Se amate i dolci umidi e non asciutti vi consiglio di bagnare leggermente la torta con una tazzina di latte e caffè. (La torta è buona anche senza bagna, dipende molto dai propri gusti!) Spalmare la nutella su entrambi i lati della torta. Poggiare già la base della torta sul vassoio da portata. Coprire con la panna montata e chiudere con l'altro rettangolo, dove avete già spalmato la nutella sulla parte che va all'interno della torta. Adesso che avete assemblato la torta riponetela in frigo e prepara la glassa.

PER LA GLASSA

Tritare il cioccolato fondente. Mettere la panna in un pentolino e farla scaldare (non deve bollire) spegnere ed aggiungere il cioccolato. Mescolarlo sino a farlo sciogliere, aggiungere successivamente anche un cucchiaio abbondante di Nutella e mescolare. Farla intiepidire e poi versarla sulla torta, distribuendola in modo omogeneo.

Conservare la torta sino al momento di servirla!

TRANSLATION

Blue birthday cake

by Gabriela Hrubošová / Slovak Republic

SPONGE CAKE
3 eggs
90 g sugar
3 tbsp sunflower oil
100 g plain flour
1 tsp baking powder

FILLING
1 ltr heavy cream
1 pck custard pudding
  (Dr Oetker)
16 g (2 sachets) of
  vanilla sugar
2 tbsp sugar
500 g marscapone
1 tin of strawberries
1 tin of mandarin

DECORATION
400 g marzipan
Food colouring – blue
  and yellow

SPONGE CAKE

Gently beat egg whites and sugar into soft peaks and gradually add the oil, egg yolks, flour and baking powder. Stir to combine.

Grease the cake mould, lightly dust with flour and pour the mixture into the mould.

Bake the mixture at 180 degrees for 20 minutes.

When cooled, slice the cake horizontally into 3 equal layers.

CAKE FILLING

Whip the cream with the vanilla sugar and custard pudding mix.

Add mascarpone and gently beat the mixture for a few minutes.

ASSEMBLING THE CAKE

Cover the first layer with the filling and spread the (drained) strawberries evenly.

Place the next cake layer on top and cover it with the filling and (drained) mandarins.

Place the final cake layer on top and then spread the filling evenly over the top and sides of the cake.

DECORATING THE CAKE

Add a small amount of blue food colouring to 350 g of the marzipan and roll it out to be big enough to cover the top and sides of the cake.

Add a small amount of yellow food colouring to the rest of the marzipan (50 g) – roll this out and carefully cut out small yellow stars for decoration.

Place the blue marzipan carefully onto the cake and then decorate it with the yellow stars.

Have fun and be creative when decorating the cake!

TRANSLATION

POUR LE GÂTEAU

125 g de noix de pécan
300 g de cassonade
100 g de sucre
240 ml d'huile végétale
4 oeufs
130 g de compote de pomme
   (sans sucre ajouté)
2 cuillères à café d'extrait de
   vanille liquide
310 g de farine
1 sachet de levure chimique
1 cuillère à café de bicarbonate
   de soude
½ cuillère à café de sel
1 ½ cuillère à café de cannelle
   en poudre
½ cuillère à café de mélange
   4 épices
½ de cuillère à café de
   gingembre en poudre
250 g de carottes fraîchement
   râpées

POUR LE GLAÇAGE

450 g de Philadelphia
115 g de beurre à température
   ambiante, coupé en dés
   (sortez-le du frigo
   30 minutes avant)
450 g de sucre glace
1 cuillère à soupe de crème
   liquide entière
1 cuillère à café d'extrait de
   vanille liquide
1 pincée de sel

Carrot cake

by Clarance Lenoble / France

Préchauffez le four à 150°C. Coupez les noix de pécan en morceaux, saupoudrez-les avec de la cassonade et étalez-les sur une plaque de cuisson recouverte de papier cuisson.

Faites-les dorer au four pendant 7 minutes. Sortez-les du four et augmentez la température du four à 180°C. Laissez les noix de pécan refroidir.

Dans un saladier, mélanger la cassonade, le sucre, l'huile, les œufs, la vanille et la compote. Dans un autre saladier, mélangez la farine, la levure, le bicarbonate, le sel, la cannelle, les quatre épices et le gingembre. Tamisez le contenu du deuxième saladier (ingrédients secs) dans le saladier contenant les ingrédients liquides. Incorporez délicatement à l'aide d'une spatule en silicone jusqu'à ce que les ingrédients soient bien mélangés, ajoutez les carottes râpées et 125 g de noix de pécan.

Répartissez la pâte dans 2 moules à gâteau de 20 à 24 cm de diamètre (pas trop grand pour avoir un joli gâteau bien haut). Si vous ne disposez pas de 2 moules identiques procédez en 2 fois avec le même moule (en prenant soin de diviser la pâte équitablement en 2 portions).

Faites cuire les 2 gâteaux pendant 22 à 25 minutes selon votre four (insérez un cure dent au centre pour vérifier la cuisson, si le cure dent ressort propre le gâteau est cuit !). Une fois cuit, laissez-les bien refroidir.

POUR LE GLAÇAGE

Dans un grand saladier, battre le beurre et le Philadelphia au batteur électrique pendant 2 à 3 minutes. Ajoutez le sucre glace, la crème liquide, l'extrait de vanille liquide et la pincée de sel. Battre à nouveau pendant 3 minutes jusqu'à ce que le mélange soit bien crémeux. Si le glaçage est trop liquide, ajoutez du sucre glace, s'il est trop épais ajoutez de la crème. Si le glaçage est trop sucré, ajoutez une pincée de sel ou une à deux gouttes de vinaigre blanc (le vinaigre n'apporte aucun gout pas d'inquiétude !).

ASSEMBLAGE DU GÂTEAU

Laissez les gâteaux complètement refroidir avant de commencer l'assemblage. Sur une grande assiette ou un plat de présentation, posez le premier gâteau. À l'aide d'un couteau aiguisé, tranchez le haut du gâteau si besoin afin que la surface soit bien plate.

Recouvrez-le de glaçage (le plus simple est d'utiliser une spatule coudée). Posez le deuxième gâteau sur le premier et répétez l'opération. Recouvrez le haut du gâteau de glaçage ainsi que les bords de l'ensemble du gâteau.

N'hésitez pas à mettre le gâteau et le reste du glaçage au frigo quelques minutes s'il devient trop liquide et difficile à appliquer.

Placez le gâteau au réfrigérateur 15 minutes minimum avant de le servir afin de pouvoir couper de jolies parts facilement.

TRANSLATION

1. STOCK
Teig
6 Eier
200 g Zucker
1 Pck. Vanille Zucker
50 g Speisestärke
150 g Mehl
1 TL Backpulver
Salz
Fülle
250 g Erdbeeren
150 g Staubzucker
5 Blätter Galantine
Saft einer Zitrone
400 g Schlagobers

2. STOCK
Teig
4 Eier
140 g Zucker
0,7 Pck Vanillezucker
35 g Speisestärke
100 g Mehl
0,7 TL Backpulver
Salz

Wasserfall im Fruchtgarten

by Antonia Beyrer / Austria

Füllung
200 g Brombeeren
100 g Staubzucker
3 Blätter Galantine
Saft einer ½ Zitrone
350 g Schlagobers

BESTREICHEN
1 Glas Brombeer-
   marmelade
1 Glas Erdbeer-
   marmelade

MARZIPANÜBERZUG
1kg Marzipan
ca. 500 g Puderzucker

DEKORIEREN
Erdbeeren
Himbeeren
Brombeeren
1Pck Sahne
50 g Patisserie-
   schokolade
Kräuter

Zwei Massen Biskuitteig zubereiten. In jeweils eine Form mit 20 cm Durchmesser und eine Form mit 28 cm Durchmesser einfüllen und bei 160°C Umluft/180°C Ober-Unterhitze für 20-50 Minuten backen Für die Füllung die Galantine in kaltem Wasser einweichen.

Erdbeeren / Brombeeren waschen, abtropfen lassen, in einem Mixer pürieren und durch Sieb passieren. Erdbeer-/Brombeerpüree mit Staubzucker und Zitronensaft glattrühren. Galantine gut ausdrücken und am besten über Wasserdampf auflösen.

Erdbeer-/Brombeermark und Gelantine gut verrühren und kaltstellen, bis die Masse leicht anzieht. Dann Schlagobers unterheben. Biskuit ein- bis zweimal durchschneiden und befüllen, danach über Nacht kühlstellen.

Mit einem Spritzsack, mit der zuvor geschmolzenen Schokolade Muster spritzen, die Schokolade fest werden lassen.

Die zwei Torten Teile aufeinander-stellen und anschließend mit Marmelade bestreichen. Das Marzipan hauchdünn über Puder-zucker ausrollen und darüberlegen.

Um der Torte noch etwas Charakter zu verleihen möge man die übergebliebenen Teile des Marzipans nochmals über die Torte legen. Nun wird ein Teil der Marzipandecke aufgeschnitten und zur Seite aufgerollt, hier wird jetzt der Fruchtwasserfall gelegt. Die Torte nach Belieben mit vorhandenem Material verziert.

Magic forest cake

by Giulia Cancellaro / United Kingdom

½ cup unsalted butter
1 ½ cups all-purpose flour
2 teaspoons baking
   powder
½ teaspoon salt
½ cup sugar
2 large eggs
½ teaspoon pure vanilla
   extract
½ cup whole milk
1 pound strawberries
½ cup sugar
1 ½ cups cream

FOR DECORATION
Macarons
Raspberries
Strawberries
Currants

STEP 1

Preheat oven to 180°C. Butter bottom of an 8-inch round cake pan, and line with parchment paper. Butter and flour paper and sides. In a medium bowl, whisk together flour, baking powder, and salt; set aside.

STEP 2

Using an electric mixer on high speed, beat butter and ½ cup sugar in a large bowl until light and fluffy. Add eggs , one at a time, beating well after each addition. Beat in vanilla. With mixer on low, alternately add flour mixture in 3 parts and milk in 2, beginning and ending with flour mixture; mix just until combined. Spread butter in prepared pan.

STEP 3

Bake until a toothpick inserted in centre of cake comes out clean, 30 to 35 minutes. Cool in pan for 10 minutes; invert onto a wire rack to cool completely. Using a serrated knife, split cake in half horizontally; place bottom half, cut side up, on a serving plate.

STEP 4

Make topping: in a large bowl, combine strawberries and ¼ cup sugar; set aside. Using an electric mixer, beat cream and remaining ¼ cup sugar in a large bowl until very soft peaks form.

STEP 5

Arrange half of strawberries over bottom cake layer; top with half of whipped cream, leaving a 1-inch border. Cover with top half of cake, cut side down. Top cake with remaining whipped cream. Refrigerate the cake for at least 1 hour. Decorate the cake with remaining fruit and macarons.

TRANSLATION

Omas Nusstorte

by Leonie Hinteramskogler / Austria

WASSERKUCHEN
300 g Zucker
4 Eier
10 EL Wasser
100 g Nüsse
200 g Mehl
½ Packung Backpulver

FÜLLE
250 ml Schlagobers
100 g Milchschokolade
Ribiselmarmelade

GLASUR
200 g Staubzucker
½ Zitrone
1 Eiklar

DEKO
12 Nusshälften
Schlagobers
Haselnusskrokant

NUSSTORTE À LA RUASSI OMA

Eier trennen. Schnee aus 4 Eiklar herstellen. Zucker, Dotter und 3 EL Wasser schaumig rühren. Dann die Nüsse hinzufügen. Zum Schluss abwechselnd 7 EL Wasser und Mehl mit untergemischtem Backpulver in die Masse mischen. Dann den Schnee unter die Masse heben.

Bei Heißluft 160°C ca. 30 bis 40 Minuten backen.

Wenn der Boden ausgekühlt ist, in drei Scheiben schneiden.

Für die Pariser Creme den Schlagobers vorsichtig erhitzen. 100 g Milchschokolade im heißen Obers erweichen lassen und gut verrühren, abkühlen und im Kühlschrank 6-7 Stunden stehen lassen. Kurz mixen (1-2 Minuten) bis die Creme eine cremige Konsistenz erreicht hat.

Den Kuchen mit Pariser Creme und Ribiselmarmelade füllen.

Die Zutaten für die Glasur gut mixen, bis eine glänzende weiße Soße entsteht.

Dann den Kuchen glasieren, den Rand mit Krokant bedecken, oben mit Schlagobers verzieren und eine Nuss darauf setzen.

TRANSLATION

Joyeux anniversaire! Happy Birthday!

Red velvet cake

by Anya Krivenya / Belarus

SPONGE CAKE
320 g flour
70 g sugar
3 eggs
240 g kefir
100 g vegetable oil
25 g cocoa
8 g baking powder
2 g soda
Red food coloring

STRAWBERRY FILLING
300 g strawberry purée
40 g sugar
20 g cornstarch
45 g water

CREAM
(all the ingredients at
room temperature)
650 g cream cheese
100 g cream 33%
90 g powdered sugar

THE CAKE

In a separate bowl, mix the dry ingredients (flour, baking powder, soda, cocoa). In another bowl, mix all the liquid ingredients (eggs, kefir, vegetable oil), add sugar to them and mix until smooth. Then sift the dry ingredients and add them to the liquid, mix again.

When the mass is ready, add the food coloring. Prepare the baking tins. Pour the mass into the baking tin (it is better to divide the dough into 2 tins) and put it in the oven. Bake for 45-60 minutes at a temperature of 165-170°C.

You can check whether it is ready with a toothpick, it should come out dry. After baking, cool the sponge at room temperature. Cut the fully cooled sponge into the desired number of layers.

THE FILLING

Mix the starch with cold water in a separate bowl. In a saucepan, mix the strawberries and the sugar and put on medium heat. Gradually add the prepared starch, stirring the mass constantly. Bring to a boil, after 1-2 minutes of boiling remove from heat. Completely cool the filling (3-4 hours in the fridge).

THE CREAM

In a bowl, mix cheese, cream and powdered sugar. Beat until smooth. If needed, vanilla can be added.

CAKE ASSEMBLING:

In order to make the cake tall, use a baking tin 16-18 cm diameter.

Sponge-cream-filling-sponge (repeat with each layer).

Cake decorating according to preference

* To prevent the filling from spreading, make "sides" of the cream, and place the filling in the middle.

In order for the taste of the cake to fully come out, put it in the fridge for at least 5-6 hours. After the cake is stable, decorate at will.

Try, enjoy and good luck!

TRANSLATION

After eight cake

by Luísa Carvalho / Portugal

BASE
150 g almonds
100 g coconut
250 g flour
250 g cane sugar
1 package baking powder
1 package vanilla sugar
1 pinch of cinnamon
1 pinch of salt
3 tbsp cocoa powder
50 g margarine
150 ml soy milk
150 ml soy chocolate
   drink

MINT CREAM
400 g mascarpone
8 tbsp sugar
5 packs of cream
   thickener
8 drops of mint oil
Food coloring (green,
   blue)
400 ml cream
100 g dark chocolate

BASE

Mix all ingredients, put mass into a form and bake in oven at 175°C, heat from below, between 50 and 60 minutes. Take out and let it cool.

MINT CREAM

Whip the mascarpone, the sugar and 3 packets of cream thickener. Flavour with the peppermint oil and colour as desired with green and some blue food colouring.

Whip the cream with the remaining cream thickener until firm and slowly mix into the mint cream. Finely chop the chocolate and mix slowly. Put in the refrigerator.

PUTTING IT ALL TOGETHER

Cut the base horizontally in three parts. Fill the mint cream into a piping bag with a medium-sized nozzle.

Pipe mint cream dots on the bottom layer, starting at the outer edge. Put middle layer on top of the bottom layer. Its weight will squeeze the mint cream into a nice green layer.

Do the same with the middle layer and also drizzle with dots. Finally, place the top layer on top, press down a little and put the whole cake into the refrigerator.

You can also put some chocolate cream on top (like in the picture) or add left-over mint cream or whipped cream.

UNITI NELLA DIVERSITÀ

Torta Pasticciotto

by Emanuela Congedo / Italy

FROLLA
1 kg di farina 00
4 uova fresche intere
400 g di strutto
400 g di zucchero
Un pizzico di sale

CREMA PASTICCERA
1 l di latte fresco intero
4 tuorli d'uovo
4 cucchiai di farina 00
8 cucchiai di zucchero
Buccia grattugiata di un
   limone

PREPARIAMO LA CREMA

In un tegame lavorate a crema i tuorli con lo zucchero. Quando saranno gonfi e spumosi aggiungete lentamente la farina setacciata. Amalgamate accuratamente.

Aggiungete la buccia grattugiata di un limone ed unitela ai tuorli. Riscaldate il latte, ma non fatelo bollire.

Unite il latte versandolo a filo. Quando il composto sarà omogeneo, mettete sul fuoco e mescolando di continuo, portate a bollore. La crema si addenserà quasi subito, a questo punto potete spegnere e lasciar raffreddare completamente.

PREPARIAMO L'IMPASTO

Setacciate sul piano di lavoro la farina. Unite lo zucchero, il sale e miscelate il tutto. Lavorate a crema lo strutto. Fate un incavo al centro e versateci le uova e lo strutto. Impastate fino ad ottenere un panetto liscio ed omogeneo.

Avvolgete l'impasto con della pellicola trasparente e mettetelo a riposare in frigo per almeno un'ora.

Trascorso questo tempo possiamo comporre il dolce.

Imburrate ed infarinate la tortiera. Prelevate circa ⅔ della frolla e stendetela con un matterello su un piano di lavoro infarinato. Dovete ottenere un disco del diametro di circa 28-29 cm e dello spessore di 3-4 mm. Rivestite con questo disco la base della teglia (arrotolate la frolla stesa sul matterello quindi srotolatela pian piano sulla teglia) e formate tutto intorno un bordo.

Stendete la crema sul fondo e con la restante pasta frolla coprite il dolce. Spennellate la superficie con un albume sbattuto. Sigillate con accortezza i bordi per evitare la crema fuoriesca.

Con l'aiuto di uno stecchino fate qualche foro sulla superficie per evitare che si formino bolle durante la cottura.

Infornate a 240°C per circa 20 minuti.

TRANSLATION

MANGO PUREE
250 g mango
50 g sugar
5 g lemon juice

CHOCOLATE MOUSSE
50 g dark chocolate
15 g whipped cream
1 g gelatin sheet
50 g whipped cream

MANGO MOUSSE
80 g warm mango purée
2 g gelatin sheet
30 g whipped cream

Mango cheesecake

by Celine Grodal, Myra Prakash Jethani, Lea Frederikke, Høft Jespersen and Anna Bettio / Denmark

CRUST
80 g crushed cookies
25 g melted butter

MANGO CHEESECAKE
150 g cream cheese
15 g powdered sugar
30 g plain yogurt
2 g vanilla extract
120 g mango purée
4 g gelatin sheet
150 g whipped cream

DECORATION
30 g warm mango purée
30 g warm water
2 g gelatin sheet
60 g mango

1) Put mango and sugar in a pot and bring to a boil while stirring, then add lemon juice and boil a little more, then cool and grind finely in a blender to make the mango purée.

2) Melt the dark chocolate and 15 g whipped cream in the microwave for 30 seconds, then add them to the 50 g whipped cream and mix. Pour into a 12 cm mould, and harden in the refrigerator for about 30 minutes.

3) Add gelatin soaked in cold water for about 10 minutes to warm mango purée, mix, add to 50% whipped cream, mix, pour over the hardened chocolate mousse, and harden in the refrigerator for 1 hour.

4) Mix the crushed cookies and melted unsalted butter, put it in a 15 cm mould, press it firmly down, and put it in the refrigerator.

5) Soften cream cheese, add sugar powder, plain yogurt, and vanilla extract and mix, then add mango purée and mix.

6) Add melted gelatin and mix, then add 50% whipped cream and mix.

7) Put a small amount of cheesecake dough in a 15 cm mould, flatten it, and let it harden in the refrigerator for about 30 minutes. Then, place the hardened chocolate and mango mousse in a 12 cm mould on top of the hardened mousse and remove the mould.

8) Pour the cheesecake batter and flatten it, then harden it in the refrigerator for 1 hour.

9) Mix warm mango purée and warm water, then add soaked gelatin and mix. Add mango flesh and mix.

10) Place a 12 cm mould on the hardened cheesecake, put inside the mould, harden in the refrigerator for 30 minutes, remove the 12 cm mould, put cheesecake dough on the side, and harden in the refrigerator for about 1 hour.

TRANSLATION

Thank you

for participating in this initiative!

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