

"The world's best"

Cake with hazelnuts, cream and summer berries

Recipe from Mia Kristensen of CPH Good Food. www.cphgoodfood.dk

Serves: 8-10

For the sponge cake:

150g unsalted butter at room temperature

150g white sugar

150g plain flour

1½ tsps baking powder

5-6 egg yolks

100ml milk

For the meringue:

6 egg whites

300g white sugar

150g hazelnuts (or almonds), roughly chopped

For the topping:

450ml whipping cream

200g sheep's yoghurt

fresh berries, egg stoned cherries, halved strawberries, raspberries

edible flowers and/or finely chopped fresh lemon verbena to garnish (optional)

1. Heat the oven to 175C/155C fan.
2. For the sponge cake: Whisk together butter and sugar until pale and fluffy.
3. Mix flour and baking powder in a bowl.
4. Beat one egg yolk at a time into the butter-sugar mixture, alternating with the flour and milk.
5. Spread the dough out on a lined baking sheet.
6. For the meringue: Whisk the egg whites for 5 minutes or until soft peaks form, add the sugar and whisk for a further 7 minutes or until stiff peaks form.
7. Spread the meringue on top of the dough and sprinkle with hazelnuts.
8. Bake the cake in the middle of the oven for 20-25 minutes, until the meringue is golden. Cool the cake completely before adding the topping.
9. For the topping: Whip the cream until light and fluffy. Fold in the sheep's yoghurt. Spread the cream on top of the cake, top with the berries and garnish with edible flowers and lemon verbena if desired.

