

Zuger Kirschtorte

Ingredients:

Meringage aux amandes:

85g	ground almonds
100g	baker's sugar
30g	cornstarch
4	egg whites
65g	butter

Biscuit/Genoise:

90g	sifted all-purpose flour
30g	warm, molten butter
3	eggs
1 teaspoon	grated lemon peel
90g	sugar

Kirsch Syrup:

1/3 cup	water
3 tablespoons	sugar
1/3 cup	Kirsch

For Assembly:

1 cup sliced, toasted almonds
confectionary sugar, grated pistachios, candied cherries



Butter Cream:

330g	confectionary sugar
120ml	water
4	egg yolks
1	egg
1 tablespoon	Kirsch
400g	butter (room temperature)
	red food color

Directions:

1) To make the **Meringage Amandaise** layer: Preheat the oven to 180 C. Grind the nuts in a food processor with 50 g sugar. Add 30 g cornstarch. Do NOT make almond butter! Nuts should be light and dry. Beat 4 egg whites at medium speed to soft peak stage. Add remaining 50 g sugar and beat at high speed until sugar is dissolved and the whites are very stiff. Do not under beat! Fold in nut/sugar/starch mixture in two portions. Add 65g molten butter. Draw two 24 cm circles on a piece of parchment paper on a sheet pan. Butter inside the circles. Pipe meringue into concentric circles/spiral, leaving a 0.5 cm clearance from the edge, to allow for spreading, they should just barely touch. Bake 10 minutes and reverse pans (top to bottom shelf or front to back). Bake an additional 10 minutes. Meringue should be crisp and slightly brown. Turn off oven and allow meringue to cool down in oven.

2) To Make the **Biscuit/Genoise**: Preheat oven to 220 C. Line the bottom of a 24 cm: springform pan with parchment paper. Butter parchment and pan sides. Dust pan with flour. Beat the eggs, sugar and lemon peel over a hot water bath at 40 C until tripled in volume. Do not over-beat, the mass should form nice traces; beat until cool. Sift flour and cornstarch together and fold carefully into the egg mixture with a spatula. Melt butter and when cool mix a spoonful of batter into it. Then mix butter/batter into the bowl of batter. Pour batter careful into springform pan. Smooth top. Bake at 220 C for 25-30 minutes, do not open the oven too early. When cool, run a knife around inside of pan to loosen cake, open springform pan. Transfer cake to a plate/cooling rack and peel off parchment paper, turn upright again on another plate.

3) To Make the **Kirsch Syrup**: Put the water and sugar into a pot and stir until sugar is dissolved on medium heat. Remove from heat and stir in kirsch. Soak the Biscuit/Genoise in the Kirsch Syrup.

4) To Make the **Butter Cream**: Dissolve 330 g sugar in 120 ml water. Bring to boil, stirring until the sugar is dissolved. Turn heat to high and heat to 117-120 C. Meanwhile, beat the egg and egg yolks in a mixer bowl. When sugar mixture is hot, turn mixer to high and slowly drizzle in the sugar syrup. Beat until cream is cool, stir in kirsch. In a separate bowl, whip 400 g butter to soften (warm water bath). On medium speed mix both together; add food color.

5) To **Assemble**: Place a meringage amandaise on a 24 cm cake round. Spread with a layer of butter cream. Place the sponge layer on top of the butter cream. Spread butter cream on top of the sponge layer. Next put the second meringage amandaise layer on top of the butter cream. Spread this layer and the sides of the cake with butter cream. Gently press the sliced, toasted almonds onto the sides of the cake. Powder the top of the cake with confectionary sugar. Score a hatch pattern onto the top of the cake. Garnish with grated pistachios and candied cherries.

6) Chill the cake overnight. Serve cold.