



Savoy Cake

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Christmas

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For 15 portions
(for 2 cakes)

Ingredients

- 10 eggs
- 300g powdered sugar
- 2 packets of vanilla sugar
- 160g cornstarch
- 80g flour
- 1 pinch of salt
- 100g redcurrants
- 30g butter
- 40g brown sugar
- 225g Nutella® (15g per portion)

PREPARATION

Preheat the oven to 180°C.

Separate the egg whites from the yolks.

Incorporate the sugar and vanilla sugar to the egg yolks.

Mix in the cornflour and flour. Mix gently.

Beat the egg whites until stiff peaks form and add them gently to the mixture.

Grease the molds and sprinkle them with brown sugar.

Pour the mixture into the molds and bake the cake at 180°C for 15 minutes, then at 150°C for 25 minutes.

PRESENTATION

Once the cake has cooled down, cut it horizontally.

Fill the base with Nutella® and close the cake with the other part.

Decorate the top of the cake with drops of Nutella® and a few currants