

## Pecan cake with almond cream



### Ingredients:

#### Cake:

4 eggs  
200 g sugar  
50 g butter  
50 g flour  
250 g ground pecan nuts  
50 cc dessert wine  
150 g raw sliced almonds  
icing sugar  
a few drops of water

#### Almond cream:

125 g raw almonds  
500 ml water  
100 g sugar  
30 g cornflour  
1 cinnamon stick  
zest of half a lemon  
pinch of salt

### Preparation:

Put the eggs and sugar in a large bowl. Beat with an electric whisk until you have a pale, foamy mixture. Add the melted butter, wine, flour and ground pecans. Pour the mixture into a silicone cake mould of 28 cm. Bake for 20 minutes at 180°C. Remove the cake from the oven and cover with the almond slices, then return for another 10 minutes. Finally, sprinkle with icing sugar. Almond cream: blend the almonds with the water until you have a fine mass, then press through a fine-meshed sieve. In a pan, mix the sugar, cornflour and almond milk. Add the lemon zest, cinnamon and salt. Put over a medium heat and cook, stirring constantly, until it thickens. Allow to cool and serve with the cake.