Engadiner walnut cake

# Ingredients

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| **Caramelized chocolate**170 g white chocolate10 g sugar125 g whole milk2 teaspoons of powdered gelatin or 2 sheets of gelatin175 ml heavy cream (36%) | **Shortcrust**300 g flour125 g sugar1 pinch of salt175 g cold butter1 medium-sized egg | **Filling**300 g walnut cores250 g sugar200 ml whipping cream (30%)3 tablespoons of honey |

Extra necessities: kitchen chopper, immersion blender, springform pan (max. 24 cm Ø), plastic wrap, extra butter.

# Recipe

## Caramelized chocolate

1. Caramelize the white chocolate in a sauté pan by stirring it over medium-low heat. Take care to prevent any bits from turning darker than medium brown. Remove from heat. Add the sugar.

2. In a separate pan, bring the milk to a boil. Slowly stir in the gelatin. Remove from heat and slowly pour into the white chocolate mixture.

3. Add the heavy cream to the mixture. Emulsify for a few minutes with an immersion blender.

4. Keep in the fridge until thick, but not solid (an hour or two).

## Shortcrust

1. Mix in a bowl the flour, sugar and pinch of salt. Add the butter in small pieces. Knead the dough to a fine, crumbly mass. Add in the egg. Knead until smooth. Shape the dough like a brick and keep cold for no longer than an hour in plastic wrap.

2. Cut the dough into 3 equally sized pieces. Cover the bottom of the springform pan with plastic wrap. Spread out one piece over the bottom, remove (together with the plastic wrap), and keep separate and cold. Grease the springform pan (bottom and side) with butter. Spread out another piece over the bottom, and keep it there. Spread out the last piece over the side of the spingform pan. Keep cold.

## Filling

1. Chop the walnuts coarsely.

2. Boil the sugar with 3 tablespoons of water in a pan without stirring. Caramelize until light brown over medium heat for about 30 minutes.

3. Mix through the heavy cream and leave over medium heat for another 15 minutes.

4. Mix through the honey and walnuts. Remove from heat.

5. Preheat the oven to 180 °C (hot air).

6. Spread the filling evenly over the shortcrust. Pour the (thickened) caramelized white chocolate on top. Fold the protruding edge of the dough over the filling. Cover the filling with the remaining dough and press down.

7. Place the cake high up in the oven, so it gets heated from below. Bake until golden brown in 30-35 minutes. Be careful when removing the cake from the oven, as the caramelized chocolate will be very liquid. Let it cool in the springform pan for 20 minutes, then carefully remove the side and leave to cool in the fridge.

8. Serve the cake the next day. Wrapped in foil it stays good for 2-3 weeks.