Poppy seed cake with pickled prunes

1 cake

INGREDIENTS

For the cake:
210g **soft butter**
220g icing sugar
8 **eggs**
1 pinch of salt
270g ground grey poppy seeds
110g ground **hazelnuts**
1 organic lemon (zest)

For the icing:
1kg pitted prunes
500g sugar
Dash of **vodka**
Fresh mint leaves

Tools:
1 round or rectangular baking tin

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Firstly, separate the eggs. Whisk the soft butter with 75g of powdered sugar until fluffy, then gradually beat in the egg yolks.

Whisk the egg whites with salt, then add the remaining sugar and beat for another 5-10 minutes until the texture is creamy and firm.

Mix the poppy seeds and hazelnuts in a separate bowl. Then, add the dry mixture steadily along with the egg white into the yolk mixture. Adding the lemon zest at the end.

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PREPARATION

Line a sheet of baking parchment and pour in the batter and bake at 180°C CircoTherm® for 40 minutes.

For the topping, quarter the pitted prunes and bring to a boil with sugar and a dash of vodka. Stir until the mixture is beautifully glossy, this will take about ten minutes. The quartered prunes should still be firm.

Cut the cooled off cake into two halves. Cut half of the pickled prunes in smaller pieces and spread on the lower half of the cake. Place the top half of the cake on the prunes and spread the remaining prunes on top. To finish, simply garnish with fresh mint leaves and icing sugar!