



Flower Cake



Serves: 4

INGREDIENTS

One 18 cm baking tin (removable sides)

BATTER:

125g sugar
1 heaping tablespoon dried edible flowers
125g softened **butter**
Pulp from ½ vanilla bean
1 pinch salt
2 **eggs**
130g **flour**
½-teaspoon **baking powder**

TOPPING:

40g coarsely chopped **pistachios**

FILLING:

300g fresh berries of your choice

CREAM FILLING:

400ml **whipping cream**
1-teaspoon rosewater
1 pinch Bourbon vanilla sugar
1 pinch whipped cream stabilizer

CARAMEL:

3 tablespoons sugar
1-tablespoon rosewater
1–2 tablespoons raspberry syrup

DECORATION:

1–2 tablespoons dried edible flower

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

1. Preheat the oven to 180°C top and bottom heat.
2. Finely grind the flowers and sugar in an electric coffee grinder.
3. For the batter, beat together the butter, flower-sugar mixture, vanilla pulp and salt until foamy, gradually adding the eggs.
4. Sift the flour and baking powder over the top and fold them into the mixture.
5. Place a sheet of parchment paper on the bottom of a spring form pan and cut the paper exactly to size. Baking will be quicker if you use two small spring forms because then you can bake two layers simultaneously.
6. One at a time, bake a total of 6 layers on shelf level 2. Bake the layers for 10 minutes at 180°C top and bottom heat until golden.
7. Sprinkle one layer with the chopped pistachios before baking.
8. The pistachio layer needs to bake for about 12 minutes. Let all the layers cool on a wire rack.
9. Sort the berries and rinse if necessary.
10. Beat together the cold whipping cream, vanilla sugar and stabilizer until stiff. (Tip: Place the mixing bowl in the freezer beforehand!).
11. Place a tart ring around the first layer and start assembling the torte. Top the first layer with a little whipped cream and a few berries.
12. Repeat this process until you have used all the layers, saving a little whipped cream for spreading around the sides of the torte.
13. Finish with the pistachio layer. Spread whipped cream around the sides of the torte.
14. Boil the sugar and rosewater to make a light caramel. Add the raspberry syrup. Pour the caramel over the torte in fine threads and sprinkle immediately with dried edible flowers.
15. Freeze the torte briefly before cutting. The torte will then be easier to cut using either a sharp knife or an electric knife.