Malakoff Torte - Demonstration Nov 20, 2020 6pm

This is a no-bake dessert made in a spring-form pan. This recipe comes from Wilhelm Schlag, who will be doing a demonstration for the Yale math department on Nov 20, 2020 at 6pm.

https://yale.zoom.us/j/92425267085
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All are welcome to make the dessert alongside or just come for the demo!

Time: Prep 1 hour. Chilled for 24 hours

- Lady fingers (store bought, standard size, app. 100 to 120)
- 1 and ½ sticks soft unsalted butter (room temperature)
- 3/4 cup powdered sugar (confectioner’s sugar)
- 7/8 cup finely ground almonds (without skins, it’s alright if a few small pieces end up in the ground almonds)
- 3 egg yolks (room temperature), if they are very small use 4.
- 5 fl ounces heavy whipping cream (possibly a bit more, unwhipped)
- Liquid vanilla extract (McCormick pure vanilla, for example, just a little needed)
- Orange zest (for garnish)

[Any non-alcoholic substitutes of the following would also work]
- Orange liquor (Curacao or Cointreau, I use the latter, only a few tablespoons)
- White wine (dry to semi-sweet, dessert wine not recommended, about ½ bottle needed, perhaps a bit more, nothing expensive required here)
- Brandy, whiskey, bourbon, rum, cognac (only small amounts needed, pick your favorite, one or two only)

Also need: 9” spring-form pan, wax or parchment paper, measuring spoons, mixing bowl

Directions:

Beat butter with sugar and yolks until creamy, add almonds, heavy cream and orange liquor, mix well. A few tablespoons of the liquor is all you need, also depending on taste. Line bottom of 9” spring-form with wax or parchment paper. Ideally, also use a strip of this baking paper to line the wall of the spring form. Pour some white wine, say ½ a cup, into a shallow bowl, add a splash of vanilla extract and tablespoon of your favorite liquor (I used bourbon recently). Dip in lady fingers one at a time on both sides, make sure that they are moist but they should not be so soft that they fall apart (very important!). Lay them side by side so as to cover the bottom of the
spring form. You can also lay them in a ring or spiral form, in that case I break them in \( \frac{1}{2} \). We will discuss. You will need to make more of the wine mixture as you keep adding layers. But you don’t want a lot left in the end, so be careful not to make too much at a time.

Cover that layer with a coating of the cream mixture, it shouldn’t be too thick since otherwise you’ll run out by the end. But fill all the gaps between the lady fingers with the cream, as well as the gap to the spring form. Arrange next layer at right angle to the first, press down gently by hand – repeat. Approximately 5 layers will come out with the above measurements. Cover with wax paper (or plastic film) and if available a second spring form bottom, or just a plate. Press down gently, and keep in fridge over night. The cake will improve in texture and taste if it is kept in the fridge longer, say three days. Then the flavors blend more and the lady fingers will become more evenly moist. I highly recommend that, if you can wait. But minimum 24 hours.

**To serve:** carefully remove spring form, use knife if needed to make sure nothing sticks on the sides. That’s a tricky step and opening the mechanism of the spring form can do damage if cake sticks. That is why it’s best to have the form lined inside with parchment paper, which you can then carefully unwrap. Cover with whipped cream together with any of the left over cream filling (spread that first, and then cover with the whipped cream). While spreading the cream one needs to use some care since the lady fingers might otherwise disintegrate.