

Hazelnut Orange Cake

(modified from *Bite my cake*)

For the hazelnut cake:

6 eggs, separated
120 g sugar
120 g toasted ground hazelnuts
120 g flour
pinch of salt
zest of 1 orange

To moisten the cake:

juice of 1 orange
2-3 tablespoons dark rum

Directions:

Preheat the oven to 180°C. Line a large baking pan (32x40cm) with parchment paper. Beat the egg yolks with sugar until light and fluffy. Add flour, ground hazelnuts and orange zest and combine. In a separate bowl beat the egg whites with salt until stiff peaks form. Gently fold the egg whites into the egg yolk and flour mixture. Pour the batter onto prepared pan and bake for 15 minutes. When the cake is done, turn it over onto a clean kitchen towel, remove parchment paper and let it cool completely. Cut the cake lengthwise into 3 equal pieces.

For the orange filling:

500 ml milk
80 g cornstarch
5 tablespoons sugar
2 tablespoons vanilla sugar
1 vanilla pod, seed and pod
200 g butter, at room temperature
zest and juice of 1 1/2 orange
1 tablespoon Grand Marnier

Directions:

In a small bowl combine cornstarch with 3-4 tablespoons of milk. You should get a thick but smooth mixture. Set aside. Pour the remaining milk into a saucepan together with vanilla seeds and vanilla pod. Heat until it starts to boil, remove from heat and cover with a lid. Let it seep for 10 minutes. Strain the milk through a sieve to discard

the vanilla and return to saucepan. Add sugar and vanilla sugar and heat until it reaches boiling point. Now slowly add the cornstarch mixture into milk, stirring constantly. Cook for a few minutes or until it thickens (it should resemble a custard). Remove from heat and cool completely.

In a separate bowl beat the butter with orange zest and juice and Grand Marnier using an electric mixer. When the butter is creamy combine it with the cooled custard and beat with a mixer until smooth. Divide the filling into 3 equal parts.

Assembly:

Place the first cake layer onto a serving plate, sprinkle generously with a mixture of orange juice and rum. Spread 1/3 of the filling over the first layer and cover with the second layer. Again, sprinkle with orange juice and rum, spread the filling over it then cover with final layer. Sprinkle with juice and rum and spread the remaining filling all over the cake. Decorate with chopped chocolate and refrigerate for at least 4 hours before serving. The cake is best served after it sits in the fridge over night.