

SALTED CARAMEL FLOURLESS ALMOND CAKE

METHOD

- 01 In a large mixing bowl, mix 4 egg yolks and 100g sugar well. Whip until thick, creamy and lightened in color.
- 02 Add in almond powder, vegetable oil and lemon zest. Use a spatula to fold and stir until incorporated.
- 03 In another large mixing bowl, add in 4 egg whites and 25g sugar. Whip until stiff peaks form. Fold the whipped egg white into the almond batter in several batches. For each addition, try to scrape from the bottom of the bowl to ensure the batter is incorporated well.
- 04 Preheat the Miele Steam Combination Oven to 160°C with “Combination mode + Conventional Heat” function and moisture set at 60%.
- 05 Pour the batter to a 7-inch baking mold and sprinkle sliced almonds on top.
- 06 Steam Bake in the preheated Miele Steam Combination Oven for 20-25 minutes, until the surface becomes firm.
- 07 Beat the whipping cream and 25g sugar until peaks form. Season with cinnamon powder. Set aside as cinnamon cream.
- 08 Heat up a pan with medium heat and pour the sugar and water into it. Cook the mixture until brown and stir in cream cheese rapidly. Switch the heat off and add in egg yolks. Mix well completely and season with sea salt as salted caramel sauce.
- 09 Let the baked cake rest in the mold for 15 minutes until cool to room temperature. Garnish with icing sugar, salted caramel sauce, cinnamon cream and mixed fruits.

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INGREDIENTS

7" Round Cake Pan

Egg White	4 pcs
Sugar	25 g
Egg Yolk	4 pcs
Sugar	100 g
Almond Powder	150 g
Vegetables Oil	30 ml
Lemon Zest	1 pc
Vanilla Oil	1 tsp
Almond (Sliced)	40 g
Mixed Fresh Fruit	Moderate

Cinnamon Cream

Whipping cream	100 ml
Sugar	15 g
Cinnamon Powder	Moderate

Salted caramel sauce

Sugar	50 g
Water	20 ml
Cream cheese	160 ml
Egg Yolk	2 pcs
Sea Salt	Moderate



Tips

- Please make sure the mixing bowls are completely clean and dry without oiliness, so as to prevent failing the whipping process.
- Combination mode allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the cake in a moisturized cavity. Resulting in even baking without breaking the cake surface.

1 h

4-6 persons

無麵粉海鹽 焦糖杏仁蛋糕

做法

- 01 先準備一個大容器，將4隻蛋黃及100克糖打發至濃稠、呈奶油狀及變得淺色。
- 02 加入杏仁粉、植物油及檸檬青，並用刮刀均勻攪拌。
- 03 於另一個大容器中，加入4隻蛋白及25克糖，均勻打發直到挺身，然後分數次拌入杏仁麵糊中。每次加入蛋白時，可用刮刀從容器底部慢慢往上覆疊，以確保麵糊均勻混合。
- 04 以「組合模式 + 一般加熱」功能預熱Miele蒸焗爐至攝氏160度，濕度調至60%。
- 05 將麵糊倒入7吋圓形蛋糕模中，撒上杏仁片。
- 06 將蛋糕模放入已預熱的Miele蒸焗爐焗，約20-25分鐘直至表面凝固。
- 07 將忌廉和25克糖打起至挺身，並加入肉桂粉調味，製成肉桂奶油備用。
- 08 將糖和水倒入鍋中，用中火加熱至變成褐色，然後快速將忌廉芝士拌入，隨即熄火，並將蛋黃倒入以充分混合，最後以少許海鹽調味，成海鹽焦糖醬。
- 09 蛋糕出爐後，先讓蛋糕在模中靜置15分鐘，冷卻至室溫，然後以糖粉、海鹽焦糖醬、肉桂忌廉及新鮮雜果作裝飾即可。

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材料

7吋圓形蛋糕模

蛋白	4個
糖	25克
蛋黃	4個
糖	100克
杏仁粉	150克
植物油	30毫升
檸檬青	1個
雲呢拿油	1茶匙
杏仁片	40克
新鮮雜果	適量

肉桂忌廉

忌廉	100毫升
糖	15克
肉桂粉	適量

海鹽焦糖醬

糖	50克
水	20毫升
忌廉芝士	160毫升
蛋黃	2個
海鹽	適量



貼士

- 確保容器乾淨及沒有水份或油份，避免蛋白無法打至挺身。
- 利用Miele蒸焗爐的組合模式，即以「蒸焗同步」烹調，烤焗過程全時間注入濕氣，有助熱力均勻傳送，溫度更易傳遞至麵糊中心，更易熟透，且表面不易裂開。



1 小時



4-6 人份