

BISCOCHO BORRACHO

THE NAME OF THIS MOIST, NUTTY DESSERT TRANSLATES AS “DRUNKEN CAKE”, INDICATING THAT IT IS SOAKED IN BRANDY-FLAVOURED SYRUP. THE CAKE CAN BE LAYERED WITH CREAM, BUT THIS VERSION IS MADE IN A MOULD, THEN TURNED OUT. PIPE WITH WHIPPED CREAM IF YOU LIKE.

SERVES SIX TO EIGHT

INGREDIENTS

butter, for greasing
90g/3½oz/¾ cup plain
(all-purpose) flour
6 large (US extra large) eggs
90g/3½oz/½ cup caster
(superfine) sugar
finely grated rind of 1 lemon
90ml/6 tbsp toasted flaked
almonds
250ml/8fl oz/1 cup whipping
cream, to serve

For the syrup

115g/4oz/generous ½ cup caster
(superfine) sugar
120ml/4fl oz/½ cup boiling water
105ml/7 tbsp Spanish brandy

1 Starting 1–2 days ahead, preheat the oven to 200°C/400°F/Gas 6. Butter a shallow tin (pan), about 28 × 18cm/ 11 × 7in. Line the tin with baking parchment and butter well.

2 Sift the flour a couple of times into a bowl. Separate the eggs, putting the whites into a large bowl. Put the yolks in a food processor with the sugar and lemon rind and beat until light. Whisk the whites to soft peaks, then work a little white into the yolk mixture.



3 Dribble two spoonfuls of the yolk mixture across the whites, sift some flour over the top and cut in gently with a large spoon. Continue folding together in this way until all the egg yolk mixture and flour have been incorporated.

4 Turn the mixture into the prepared tin and smooth over. Bake for 12 minutes. Leave the cake to set for 5 minutes, then turn out on to a wire rack. Peel off the paper and leave to cool completely.

5 Make the syrup. Place 50g/2oz/¼ cup sugar into a small pan and add 15ml/ 1 tbsp water. Heat until it caramelizes, shaking the pan a little if one side starts to brown too fast. As soon as it colours, dip the base of the pan into a bowl of cold water. Add the remaining sugar and pour in the boiling water. Bring back to a simmer, stirring until the sugar has dissolved. Pour into a jug (pitcher) and add the brandy.

6 Put the cake back into the tin and drizzle half the syrup over it. Choose a 700ml/1½ pint/3 cup capacity mould or tin; cut the cake into scallops with a spoon and layer half into the bottom of it. Scatter 30ml/2 tbsp almonds over the top, and push them down the cracks. Top with the remaining cake and nuts.

7 Pour the remaining syrup over the cake, cover with foil and weight down the top. Chill until ready to serve.

8 To serve, whip the cream. Run a knife round the mould and turn the cake out on to a long dish. Scatter with almonds and serve with the cream.

