

Almond Meringue Dream Cake

Recipe By *Renee Muller*



Cooking and Prep: 
6.5 h

Serves:  10

Contains:   

Preference: Dairy

Difficulty: Hard

Occasion: Shavuot,
Chanukah

Diet: Gluten Free

Source: Whisk by Ami
Magazine

A dream cake is a cake that you dream about. You know, when you lie in bed and count down the weeks to kabbalat haTorah, Shavuot...and meringue cake. Yes, I'm sure you have noticed that this cake is special. We have been enjoying it for a long time; ever since a friend of a friend shared it with me, it's been our Shavuot staple. And we are always surprised by how good it is — even better than we remembered it, year after year.

Ingredients (8)

Meringues

- 4 egg whites
- 1 cup sugar
- 1/4 teaspoon cream of tartar
- 2 teaspoons instant coffee granules

1/4 cup ground almonds

Ganache

4 (3.5-oz.) bars Choco Blanc white chocolate, chopped into small pieces

2 and 1/4 cups heavy cream

berries of your choice

Start Cooking

Prepare the Meringues

1. Preheat oven to 225 degrees Fahrenheit.
2. On a sheet of Gefen Easy Baking Parchment Paper, trace three seven-inch circles. Divide the parchment paper circles between two baking sheets and set aside.
3. In the bowl of an electric mixer fitted with the whisk attachment, add egg whites and cream of tartar. Whip on medium speed until whites are white and foamy and soft peaks form. Once it has reached this stage (and not earlier), begin to add the sugar slowly, a quarter cup at a time. Whip on high speed until stiff peaks form. (When a bit of egg white is placed on a baking sheet, it should remain stiff and precisely in place and should not spread at all.)
4. Add coffee and mix until just combined. Remove bowl from mixer and fold in ground almonds by hand.
5. Fill a piping bag that has been fitted with a star-shaped tip with meringue. Pipe inside the prepared circles on the parchment paper. Start at the outer edge and go around and around until you fill the entire circle. Bake for 1½ hours. Shut off the oven and leave meringue inside to let it harden until cooled. Once cooled, store in a resealable plastic bag or freeze until ready to use.

Prepare the Ganache Cream

1. Place white chocolate in the bowl of an electric mixer.
2. In a small saucepan, warm heavy cream until it starts to bubble on the sides. Do not bring to a boil. Pour the hot heavy cream over white chocolate and whisk by hand until combined and no chocolate lumps are visible. Place a piece of plastic wrap directly on the mixture and

refrigerate for at least 3 to 4 hours.

3. Remove ganache from the refrigerator. A thick layer will have formed at the surface, but that is normal. Using the electric mixer fitted with the whisk attachment, beat cream on medium speed. Be careful! This cream is not as forgiving. Due to the high fat content (the chocolate and the heavy cream), it will go very quickly from cream to a curdled mess, so keep watching it. Once the whisk blade lines start to be visible and the cream has reached the consistency of frosting, stop.
4. Using a piping bag fitted with the star tip, pipe the ganache cream over all three meringues. Place each meringue in the freezer until ready to serve.

To Assemble

1. Once you are ready to serve the meringue cake, remove the meringues from the freezer and garnish with berries. Stack the layers and serve.