

1st Place – International Favorites

Devrah Otten

Ispahan Cake

Inspired by Pierre Herme's Ispahan Macaron Cookie

Vanilla almond cake with raspberry and litchi fillings, rose syrup and vanilla buttercream

Rose Syrup

½ C Rose Water

½ C Sugar

Combine in a saucepan and heat until sugar has dissolved. Set aside.

Raspberry Filling

12 oz frozen unsweetened raspberries, thawed

1/2 cup sugar

1 tsp lemon juice

2 heaping tablespoons cornstarch

2 tbsp raspberry liqueur

Thaw raspberries (or heat in a saucepan until thawed) and process in a blender or food processor. Strain seeds.

In a small saucepan, combine raspberry Puree, sugar, lemon juice, liqueur and cornstarch. Cook over medium heat, whisking constantly, until mixture bubbles and thickens. Remove from heat, set aside.

Litchi Filling

2 14 oz cans whole litchi in syrup

2 heaping tablespoons cornstarch

Strain litchi, reserving ½ cup of syrup. Process litchi in a blender or food processor and strain to remove solids.

In a small saucepan, combine litchi purée, 1/2 cup syrup and cornstarch. Cook over medium heat, whisking constantly, until mixture bubbles and thickens. Remove from heat, set aside.

Vanilla Almond Cake

12 tablespoons (1 1/2 sticks) unsalted butter, softened

1 1/2 cups sugar

2 cups all purpose flour
½ cup almond meal/flour
2 teaspoons baking powder
1/4 teaspoon salt
6 large egg whites (¾ cup)
¾ cup milk
2 teaspoons vanilla extract
1/2 tsp almond extract

Directions

Set rack at the middle level in the oven and preheat to 350 degrees.

Butter the bottom of two 9-inch round pans. Line bottom with parchment or waxed paper.

In a large bowl, beat butter and sugar for about 5 minutes, until light and fluffy. Stir together flour, Almond meal, baking powder and salt. Set aside. Combine egg whites, milk and vanilla and almond extract. Add 1/3 of the flour mixture to the butter mixture then add half the milk mixture. Continue to alternate beginning and ending with flour mixture. Scrape the bowl and beater often.

Pour the batter into prepared pan(s) and smooth top with metal spatula. Bake cake(s) about 25 to 30 minutes, or until a toothpick inserted in the center emerges clean.

Cool in pan on rack for 5 minutes, then turn out onto a rack, remove paper and let cool completely.

Buttercream Frosting

6 large egg yolks
¾ cup sugar
½ cup corn syrup
1 lb unsalted butter, room temp
2 tsp vanilla

Beat yolks until they are light in color. While the yolks are beating, combine

sugar and corn syrup in a saucepan and heat, stirring constantly, until the sugar dissolves and the mixture comes to a rolling boil (238 degrees). Beat the syrup into the yolks in a steady stream. Once all the syrup has been added, continue beating until the mixture is cool. Beat in butter gradually and add vanilla. Tint light pink if you like.

Assembly

Brush rose syrup on each cake layer and then top with a layer of raspberry filling followed by a layer of litchi filling, each on top of the other (I won't lie, this part is tricky). Garnish with raspberries and fresh organic rose petals (if available).