



Roter Hahn

BAKED GOODS

Buckwheat cake

Buckwheat dishes are typical for South Tyrol. Enriched with nuts and filled with cranberry jam, this cake is a real treat.



Ingredients

MAKES 12 60 MIN.

200 g butter
100 g sugar
6 egg yolk
150 g buckwheat flour
30 g cornstarch
150 g hazelnuts (ground)
1 apple (grated)
1 baking powder

Sachet

1 1/2 lemon zest

tsp

6 egg whites

1 Pinch salt

100 g sugar

For the filling:

cranberry jelly

Other:

butter and flour for the tin

Flour for dusting

a dusting of icing sugar

Instructions - Buckwheat cake

1. Beat the egg white with the salt and 100 g sugar until stiff and leave to cool.
2. Cream the softened butter with the remaining sugar and gradually stir in the egg yolk.
3. Mix in the buckwheat flour, cornstarch, sieved baking powder, hazelnuts, apple and lemon zest.
4. Vigorously stir in one third of the egg white and gently fold in the remaining two thirds.
5. Pour the mixture into a greased and floured cake tin and bake at 180° C in a pre-heated oven for around 40 minutes.
6. Cut the cooled cake through the middle, fill with cranberry jelly and dust with icing sugar.

Happy cooking



Doris Gruber

Farmer from 'Roter Hahn Buschenschank'

PLANITZER IN MONTAN

www.roterhahn.it