

# Splitska Torta - Dried Fig and Almond Cake Recipe

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Prep. time : 25 minutes

Cook time : 20 minutes

Ready in 45 minutes plus cooling

Level : Basic

## **Ingredients:**

### **Dried Fig and Almond Sponge Cake:**

- Dried figs 100g (3.5oz)
- Raisins 100g (3.5oz)
- Ground almonds 100g (3.5oz)
- Chopped almonds 50g (1.8oz)
- Orange zest 4g (1Tsp)
- All purpose flour 50g (1.8oz)
- Egg whites 200g (7oz)
- Sugar 100g (3.5oz)
- Kirsch liqueur for soaking 20g (2Tbsp)

### **French Buttercream:**

- Egg yolks 100g (3.5oz)
- Sugar 180g (6.3oz)
- Butter 250g (8.8oz)
- Vanilla powder to taste

### **Decoration:**

- Fresh figs
- Chopped almonds

## Directions

1. To make sponge cake put finely chopped dried figs, raisins, ground almonds and roughly chopped almonds into a bowl, and stir well to combine. Next, make French meringue from egg whites and sugar. Put egg whites into a bowl of a stand mixer fitted with whisk attachment, and mix on medium speed. When soft peaks form, gradually add sugar, and continue whisking until meringue becomes firm. Add dried fruit mixture into the meringue and gently stir with a silicone spatula until combined. Then, add orange zest and sifted flour and continue mixing until incorporated. Make sure you don't overmix the batter!
2. Equally distribute the mixture into four bowls, about 160g (5.6oz) each. Fill four 16cm (6") in diameter cake rings. Then, smooth the mixture using a small spatula and bake the sponge cakes at 180°C (350°F) for about 20 minutes until nicely golden.
3. To make French buttercream, first you need to make *pâte à bombe* mixture, which is a mixture of whipped egg yolks and cooked sugar syrup. Place egg yolks into a bowl of a stand mixer fitted with whisk attachment, and start mixing on medium speed. Put sugar and water enough to cover the sugar into a saucepan and put the lid on. Once the syrup boils, the steam will wash down sugar crystals from the sides of the pan and you can remove the lid. Insert the probe of a digital candy thermometer into the syrup and continue cooking until it reaches 118°C (244°F). At that point pour the syrup carefully into whipped egg yolks, without turning off the mixer. It is important to pour the syrup between the whisk and the side of the mixing bowl. Be very careful, because if you pour the syrup directly on the whisk while it's working, it could splatter your hands or face with hot sugar syrup and you could get serious burns! Once all the syrup is in, continue whisking *pâte à bombe* until it cools down. Gradually add softened butter into room temperature *pâte à bombe* and continue mixing until the mixture becomes smooth and creamy. Add vanilla powder to the buttercream and mix well to combine.
4. Distribute the buttercream into four bowls – three bowls containing 100g (3.5oz) each, and one bowl containing 250g (8.8oz).
5. To assemble the cake, put first sponge cake onto a plate, and lightly brush it with Kirsch liqueur. Put 100g (3.5 oz) of buttercream onto the cake, and then smooth it

using a spatula. Place the second sponge cake onto the cream and brush it with Kirsch liqueur. Again, put another 100g (3.5oz) of buttercream onto the cake and smooth it using a spatula.

6. Repeat the procedure once more. Place fourth and final sponge cake on the top. Then, smooth the sides of the cake using a plastic scraper, and place the cake in the fridge for about 20 minutes to chill.
7. When the cake is chilled take some more buttercream using your scraper and fill the gaps and smooth the sides of the cake. Place some buttercream on top of the cake and smooth it using a spatula. Repeat this until you get the perfect shape.
8. Pipe buttercream rosettes onto the cake. Then, decorate it with some fresh figs. Stick some roughly chopped almonds along the sides of the cake.
9. There, your “Splitska torta” is done! Enjoy!