

## Walnut Torte

Recipe by Stephen Pavy

Serves: 8

Serve with Joseph Phelps Vineyards 2006 Eisrébe

Grease and flour three 9" round cake pans

Preheat oven to 350°

For the cake

7 eggs, separated  
1 Tbsp. fresh lemon juice  
1 tsp. grated lemon zest  
1 cup granulated sugar  
2 cup ground walnuts  
1 cup dried bread crumbs  
2 Tbsp. flour  
1 Tbsp. rum

For the Egg White Mixture

Beat 7 egg whites until frothy  
Add 1 Tbsp. lemon juice and continue beating until soft, distinct peaks form  
Gradually add ½ cup sugar and beat until stiff (but not dry)  
Fold in 1 cup ground walnuts

For the Bread Crumb/Nut Mixture

Mix together 1 cup ground walnuts, 1 cup bread crumbs, 2 Tbsp. flour, 1 tsp. lemon zest and 1 Tbsp. rum; set aside

Beat 7 egg yolks until light and lemon colored  
Gradually add ½ cup sugar and continue beating until thick  
Add bread crumb/nut mixture and stir to blend well  
Blend ¼ egg white mixture with the yolk batter  
Gently fold in remaining egg white mixture

Divide batter equally between prepared cake pans

Bake for 20-25 minutes until done

Cool on racks

For the cream filling

1 tsp. gelatin  
1 ½ Tbsp. water  
1 cup heavy cream  
¼ cup confectioner's sugar  
2 Tbsp. rum

Soften the 1 tsp. gelatin in the 1 ½ Tbsp. water and dissolve over hot water  
Whip cream until it begins to thicken  
Beat in the confectioner's sugar, rum, and gelatin until stiff

For the frosting

1 tsp. vanilla  
½ cup unsalted butter (softened)  
1 ½ cup confectioner's sugar  
2 Tbsp. heavy cream

Mix all ingredients until a spreadable consistency is achieved (you may need to adjust either the confectioner's sugar or the cream amounts)

Assembling the torte

¼ - 1/3 cup cherry jam; homemade is best, otherwise best quality. I prefer a dark cherry jam.

Place one cake layer on serving plate

Spread ½ of cream filling on top (not side)

Add next cake layer

Spread remaining cream filling on top (not side)

Add final cake layer

Spread frosting around sides of cake and on the outside of the top layer, leaving an inner circle on top for the cherry jam

Spread cherry jam on inner circle left on top layer