



BEECH WHEAT TART

ON PINE FOAM

INGREDIENTS

335 g butter
335 g icing sugar
8 egg whites
8 yolks
335 g buckwheat
335 g grated hazelnuts
2.5 g baking powder
Pinch of salt

INGREDIENTS FOR THE FILLING

1 kg pomegranates
400 g sugar
Lemon and orange zest

INGREDIENTS FOR THE PINE MOUSSE

4 yolks
30 g orange juice (approx. half an orange)
30 g white wine
15 g sugar
1 drop of Swiss stone pine oil

PREPARATION OF BUCKWHEAT TART

Cream the butter with half the icing sugar and a pinch of salt.

Gradually beat the yolks into the butter mixture. Whip the egg whites with the remaining icing sugar.

Mix the dry ingredients (buckwheat, hazelnuts, baking powder) together and then fold into the butter mixture.

Then stir in half of the egg white mixture. Finally, carefully fold in the remaining whipped cream.

Pour the finished mixture into the buttered cake tin (26 ring) and bake at 160°C for approx. 80 – 90 min.

Divide the cooled cake once horizontally and fill with granten (wild cranberries). Put the lid back together and spread with the pomegranates again.

PREPARATION PINE MOUSSE

Put the ingredients in a bowl and beat over steam until creamy. Take care that the creamy mixture does not get too hot.

DECORATION

Garnish with whipped cream and chocolate shavings.

