

Frangipane Recipe

Ingredients

170g almond meal

170g hazelnut meal

200g softened butter

200g sugar

3 whole eggs

4 egg whites (additional)

Method

Preheat your oven to 210 degrees Celsius.

With a hand-held mixer or kitchen aid, beat the butter and sugar together until they turn pale. Add the eggs one at a time, beating well between each to ensure they are well combined.

Add the almond and hazelnut meals to the butter mixture and mix well.

Meanwhile in another bowl, whip the additional egg whites until stiff and soft peaks form.

Using a large spoon, carefully fold the whipped egg whites through the mixture until well incorporated, taking care not to over mix - you want to retain the fluffiness of the egg whites as much as possible.

Grease a cake or loaf tin and give it a light sprinkling of flour, discarding any flour that doesn't stick.

Spoon the cake batter into the tin, and if you like, spoon some poached quince (or any poached fruit you may have), in layers, through the batter and over the top. Smooth the top of the cake and place into the oven.

Bake on 210 degrees Celsius for 15 minutes, then turn the heat down to 160 degrees Celsius and bake for a further 25 - 40 minutes until cooked through.

Please remember that cooking times will vary greatly depending on the size and shape of the cake pan you are using. Large, flat pans will cook more quickly than high sided, narrow 'loaf-style' pans.

You can check whether your cake is cooked by inserting a skewer into the middle. If it comes out clean, it is ready. If not, continue to cook in increments of 10 minutes, checking with the skewer after each.

TO POACH QUINCE AT HOME:

Ingredients

3-4 ripe quinces, peeled & halved

500ml water

500g sugar

Cinnamon stick, vanilla bean, cloves, honey, lemon rind (whatever spices you like)

Method

Bring the water and sugar to a boil. Once boiling, turn the heat down to a very low simmer and add any spices you may be using. Add the quinces and simmer on very low heat until the quince is soft, anywhere between 1 - 4 hours. Make sure to check the pot regularly to ensure the syrup doesn't boil dry.