

Moist Almond Sponge

For an entremets cake layer

Preparation:

Preheat oven to 160°C/320°F (fan) OR 180°C/350°F (static)

40g / $\frac{1}{3}$ cup
Gluten-free flour (like Doves Farm Self-raising) OR plain all-purpose cake flour ($\frac{1}{3}$ cup + 1 tsp (fine))

35g / $\frac{1}{3}$ cup
Ground almonds

pinch of sea salt

1 Whisk to combine.

3 yolks (58-60g)

room temperature

$\frac{1}{2}$ whites (140-145g)

big bowl

big bowl

2 Separate your medium/large free-range eggs.

Don't overwork or it flattens!

Baking tray lined with baking paper.

24cm (9.4 in)

32cm (12.5 in)

8 Repeat number 7 with 2nd $\frac{1}{3}$ of flour/whites then last $\frac{1}{3}$.

9 Spread in medium-sized tray with fewest movements possible.

zest of 1 orange or lemon

65g ($\frac{1}{4}$ cup + 2 tsp)

caster sugar (superfine) preferably golden unrefined

yolks

3 Whisk until pale and fluffy.

First $\frac{1}{3}$ of flour mix

First $\frac{1}{3}$ of whites

yolks

11 Bake 8-12 minutes until light golden & a skewer comes out clean.

10 Get smooth even layer.

25g (1 tbsp + $\frac{2}{3}$ tsp)

caster sugar

whites

5 Whisk to soft peak

$\frac{1}{2}$ - 1 + 1 tbsp freshly squeezed orange or lemon juice

yolks

4 Whisk in juice and spices of your choice.

7 Fold gently until almost combined.

6 Gradually whisk in sugar stiff peak.