

Kyiv Cake

RECIPE



400 g
Unsalted
Butter room
temperature

4 oz
chocolate
chips

1/3 cup
water

1 ready made
plain sponge
cake

8 tbsp
condensed
milk

2 cup jam
strawberry,
peach or
apricot

1/3 cup
water

6 egg yolks
and 6 egg
whites at
room
temperature

1 and 1/3
cup sugar

1 and 1/3 cup
sugar

1 cup
hazelnuts
chopped

BAKING INSTRUCTIONS



STEP 1 -

To make the meringue layer, beat room temperature egg whites until increased in volume. Gradually add sugar until fully incorporated. Stir in the hazelnuts and spread onto parchment-lined pans. Bake at 250°F for 6 hours to dry the meringue out completely.

STEP 2 -

To make the cake cream, beat egg yolks (left from the meringue above), then add water and condensed milk. Cook on low heat, stirring constantly until thick and creamy. Turn off heat, add chocolate chips, then stir until melted. Set aside to cool off.

STEP 3 -

In a separate bowl, beat butter, adding the cream mixture a few spoonfuls at a time.

STEP 4 -

Cut the sponge cake in half length-ways. To assemble the cake, Spread jam on the top layer of sponge. Frost the bottom layer of the sponge cake with cream.

STEP 5 -

Spread a layer of meringue on the frosting, followed by a layer of cream. Then repeat the steps until you have used all meringue and cream.

STEP 6 -

Frost the sides and top with cream and decorate.

