



Prep:
20 minutes

Cook:
30 to 40 minutes

WALNUT-ALMOND CAKE

Serves 10

10½ oz. (300 g) Sweet Almond Pastry (next page), room temperature
2½ sticks (10½ oz. / 300 g) unsalted butter
1½ cups (6 oz. / 150 g) shelled walnuts, divided
2½ cups (9 oz. / 250 g) almond flour
1¼ cups (9 oz. / 250 g) granulated sugar, preferably coarse
8 egg whites
½ cup (2½ oz. / 75 g) potato starch
3½ tablespoons (2½ oz. / 75 g) honey, plus more for drizzling

Equipment

An 8-inch (20-cm) cake ring,
2½ inches (6 cm) deep, or springform pan

1. If using a cake ring, line a baking sheet with parchment paper and place the ring in the center. On a lightly floured work surface, roll out the pastry ⅛ inch (3 mm) thick. Line the ring with the pastry. Chill for at least 10 minutes. Preheat the oven to 340°F (170°C) convection.
2. In a small saucepan, melt the butter over medium heat, then cook until it begins to brown and smells a little like hazelnuts. Strain the brown butter through a fine sieve. You'll need to use it while it's still warm.
3. In a food processor, finely chop 1 scant cup (3½ oz. / 100 g) of the walnuts, making sure they don't become oily. You can also chop them using a large knife.
4. Combine the walnuts with the almond flour and sugar, then stir in the egg whites. Whisk in the potato starch and brown butter to combine, but do not overmix.

5. Whisk in the honey. (If your honey has crystallized, warm it slightly in the microwave.)

6. Spread the batter in the cake ring and decorate with the remaining scant ½ cup (1¼ oz. / 50 g) walnuts. Bake for 30 to 40 minutes, until a tester inserted into the center comes out clean. Let the cake cool slightly in the ring, then remove the ring and drizzle with honey.

Note: This cake can be stored in an airtight container for 2 to 3 days.

SWEET ALMOND PASTRY

Prep: 20 minutes *Chill:* 2 hours

Makes about 1 lb. (460 g) pastry, enough for two 8- or 9-inch (20- or 22-cm) tart shells

1 stick plus 1 teaspoon (4¼ oz. / 120 g) unsalted butter, softened

Generous ½ cup (2¾ oz. / 75 g) confectioners' sugar

¼ cup (1 oz. / 25 g) ground natural almonds

1 pinch vanilla bean powder

1 pinch fleur de sel

2 tablespoons plus 2 teaspoons (1½ oz. / 40 g) lightly beaten egg

2¼ cups (7 oz. / 200 g) cake flour

1. Place the butter in a large bowl and sift the confectioners' sugar over it. Add the ground almonds, vanilla bean powder, and fleur de sel.
2. Using a wooden spoon, beat until the texture is creamy. Stir in the beaten egg.
3. Sift the flour into the bowl and stir until just incorporated; do not overmix.
4. Shape the pastry into a disk, cover with plastic wrap, and chill for 2 hours, then use according to directions. If not using immediately, divide in half, wrap, and freeze.