

Angel Food Cake

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Prep. time : 20 minutes

Cook time : 45 minutes

Ready in 65 minutes plus cooling

Level : Basic

Ingredients:

Angel Food Cake Batter:

- All purpose flour 115g (4oz)
- Salt 1g (1/4Tsp)
- Sugar 170g (6oz)
- Vanilla powder
- Lemon zest 4g (1Tsp)
- Egg whites 360g (12.7oz)
- Sugar 200g (7oz)

White Chocolate Whipped Ganache:

- White chocolate 70g (2.5oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 250g (8.8oz)
- Glucose syrup 10g (2Tsp)
- Vanilla powder

Topping:

- Fresh strawberries
- Fresh blueberries
- Kiwi

Directions

1. To make Angel Food cake put sifted flour, salt, 170g (6oz) of sugar, vanilla powder and lemon zest into a bowl and stir well with a whisk. Place room temperature egg whites into a bowl of a stand mixer fitted with whisk attachment and whisk on medium speed until soft peaks form. Gradually add sugar (200g/7oz) and continue mixing until meringue becomes firm. Fold the dry ingredients into the meringue.
2. Transfer the batter into 25cm (10") in diameter Angel Food cake pan and bake at 180°C (350°F) for about 45 minutes. Take the pan out and invert it immediately. Leave the cake to cool down completely.
3. To make white chocolate whipped ganache, soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Place cream into a bowl, add glucose syrup and vanilla powder. Heat this in the microwave. Then, add soaked gelatin and stir until it melts. Put white chocolate into a bowl, and strain hot cream into the chocolate. Blend this with immersion blender until the mixture becomes uniform. Cover the mixture with cling film, and leave it in the fridge overnight.
4. To finish off white chocolate whipped ganache, put it into a bowl of a stand mixer fitted with whisk attachment and mix on medium speed until it becomes pipeable, but it should still be smooth. Put white chocolate whipped ganache into a piping bag fitted with star tip and decorate your cake. Place some fresh berries onto the ganache.
5. There, your delicious Angel Food cake is done! Enjoy!