



Red wine cake

40'
Hands on

2 hours and 30' |
Hands off

40'
Cook Time

10
Portion(s)

4
Difficulty



Method

For the cake layers

- Preheat the oven to 180°C (356° F) set to fan.
- Butter and flour two round 20 cm [baking pans](#), and line their bottom with parchment paper.
- Sift the flour, baking powder, salt, and mix well.
- In a mixer's bowl, beat -at high speed- the eggs with the sugar and the vanilla for 3-5 minutes, until fluffy.
- Lower the speed and add the sunflower oil. Beat until the ingredients are homogenized.
- Then, add the flour mixture in 3 batches and the wine in 2 batches, by starting and finishing with the flour mixture. Your batter will be quite runny.
- Divide it into the pans and bake for 35-40 minutes. Remove the baking pans from the oven and set the cake layers on a [rack](#) to cool for 30 minutes.
- Flip them over onto the rack and let them cool well.

For the pears

- Add all of the ingredients into a [pot](#) placed over medium-low heat and let them boil for 15-20 minutes.
- When the pears have softened, take them out of the pot and set them on a rack to cool and drain.
- In case your syrup is too runny, boil for about 10 more minutes over medium heat.

For the cream

- Add the heavy cream and the milk into a [pot](#) over low-medium heat. As soon as the mixture starts to boil, remove it from the heat.
- In a bowl, whisk the yolks with the sugar, salt, and cornstarch.
- Take some of the milk mixture with a [ladle](#), and pour it into the yolks.
- Whisk well and continue with one more ladleful.
- Transfer the yolk mixture into the pot, which is placed again on heat, by mixing constantly until your cream thickens and big bubbles are formed on its surface.
- As soon as the cream turns thick, remove the pot from the heat and add the butter, vanilla, and wine.
- Mix until the butter melts and there is a silky cream.
- Transfer the cream into a bowl and cover it with plastic wrap in a way that it touches its surface, so that it doesn't make a crust. Leave it in the refrigerator to cool for at least 2 hours.
- With a big, serrated knife carefully cut the cake layers in half lengthwise, forming 2 even discs.
- Transfer the cream into a mixer's bowl and beat it for a few seconds with the whisk attachment, until fluffy. Then, divide it into two parts.

For the whipped cream

- In a mixer's bowl, beat the heavy cream with the icing sugar, until your cream has a yogurt-like texture.

To assemble

- Place one disc onto your working surface.

Ingredients

For the cake layers

- 320 g soft flour
- 2 teaspoon(s) baking powder
- 1/2 teaspoon(s) salt
- 4 eggs, medium, at room temperature
- 350 g granulated sugar
- 2 teaspoon(s) [vanilla extract](#)
- 200 g sunflower oil
- 220 g red wine

For the poached pears

- 5 pears, peeled and without the seeds
- 400 g red wine
- 200 g granulated sugar
- 1/2 teaspoon(s) [red food coloring paste](#)
- 1 star anise
- 2 teaspoon(s) [5-spices mix](#)

For the cream

- 250 g heavy cream 35%
- 150 g milk
- 4 egg yolks
- 100 g granulated sugar
- 1 pinch salt
- 2 1/2 tablespoon(s) corn starch
- 30 g butter
- 1 tablespoon(s) [vanilla extract](#)
- 50 g red wine

For the whipped cream

- 200 g heavy cream 35%
- 3 tablespoon(s) icing sugar

To serve

- walnuts, coarsely chopped

Διατροφικός πίνακας

Nutrition information per portion

819 Calories (kcal)	37.0 Total Fat (g)	11.0 Saturated Fat (g)	108.0 Total Carbs (g)
41%	53%	55%	42%
78.0 Sugars (g)	9.8 Protein (g)	3.8 Fibre (g)	0.71 Sodium (g)
87%	20%	15%	12%

- With a [spatula](#), spread half of the cream.
- Cover with the second cake layer, and spread half of the whipped cream on top with the spatula.
- Follow the same process for the other two cake layers, by covering the one with the remaining cream, and the last one with the remaining whipped cream.
- Garnish with the pears and the coarsely chopped walnuts, and serve.

Tip

Let the cake layers cool on a [rack](#). You have to do that so that the air can circulate all around them; in that way, they won't get moist, but they will cool evenly.