



Tangerine syrup cake

30'
Hands on

2 hours'
Hands off

50'
Cook Time

10-12
Portion(s)

2
Difficulty



Method

For the cake

- Preheat the oven to 170° C (340° F) set to fan.
- In a **bow**l, add the flour, baking powder, salt, and mix with a spoon. Set aside.
- In another bowl add the juice, eggs, yolks, sugar, olive oil, vanilla, zest, yogurt, and mix with a **hand whisk** until the sugar melts.
- Add the solid ingredients into the bowl with the wet ones, and mix with a serving spoon.
- Butter and flour a 30 cm cake pan and add the mixture inside. Bake for 40-50 minutes.
- Let it cool on a **rack** for 2 hours.

For the frosting

- On a **bain-marie**, add the couverture and mix with a **spatula** for 1-2 minutes, until it melts.
- In a **mixer's bowl** add the butter, icing sugar, and beat with the whisk attachment for 3-4 minutes at medium speed.
- Add the melted couverture into the mixer's bowl along with the **food coloring paste**, and mix with a spatula.

For the syrup

- In a **pot** add the juice, cognac, vanilla, honey, and let it boil for 1-2 minutes.
- Remove from the heat and set aside.

To assemble

- **Cut** the cake in half, vertically. With a knife, cut the surface to straighten it.
- With a **pastry brush**, spread the syrup over each cake piece.
- Place 3 strips of parchment paper onto a platter, shaped like a triangle, so to keep your platter clean.
- Place one of the cake pieces, and spread half of the frosting.
- Cover with the other half of the cake with the cut surface facing downwards, and spread the remaining frosting.

To serve

- Make any kind of patterns that you like with the chocolate couverture.
- Decorate with the mandarins, mint leaves, and serve.

Ingredients

For the cake

- 400 g all-purpose flour
- 1 tablespoon(s) baking powder
- 1 pinch salt
- 100 g tangerine juice
- 2 eggs, medium
- 2 egg yolks, of medium eggs
- 350 g granulated sugar
- 60 g olive oil
- 1 teaspoon(s) [vanilla extract](#)
- tangerine zest, of 5 mandarins
- 200 g strained yogurt

For the frosting

- 180 g white chocolate couverture
- 180 g butter, at room temperature
- 180 g icing sugar
- 1/2 teaspoon(s) [orange food coloring paste](#)

For the syrup

- 150 g tangerine juice
- 1 tablespoon(s) brandy
- 1 teaspoon(s) [vanilla extract](#)
- 1 tablespoon(s) honey

To serve

- 90 g white chocolate couverture, melted
- 1 tangerine, slices
- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

592 Calories (kcal)	25.0 Total Fat (g)	12.0 Saturated Fat (g)	82.0 Total Carbs (g)
30%	36%	60%	32%
57.0 Sugars (g)	7.4 Protein (g)	1.3 Fibre (g)	0.5 Sodium (g)
63%	15%	5%	8%