

Poppy Seed - Marzipan - Cream Pie

Ingredients

Dough

- 4 eggs
- 4 tbsp warm water
- 1 packet of vanilla sugar
- 150 g sugar
- 125 g sieved flour
- 2 tsp baking powder
- 125 g freshly milled poppy seed

Filling

- 500 ml whipped cream
- 50 g sugar
- 2 packets of cream “stiffener”
- 200 g marzipan
- sieved icing sugar

Directions

- ☞ Beat egg-whites with a dash of salt until very stiff, and store in the fridge.
- ☞ Mix egg-yolks, water, sugar, and vanilla sugar, and whisk immediately until the mass becomes creamy. Do not wait when yolks and sugar have been combined, because the yolk will then be “burned”.
- ☞ Carefully add a mix of flour and baking powder. Also add the poppy seed.
- ☞ Put dough in a cake form with baking paper. Mix dough with the stiff yolks.
- ☞ Bake immediately at 175 °C for 25 min in a pre-heated oven.
- ☞ Take the cake form out of the oven, and let it cool off. Remove the cake out of the form, and cut it across into halves.
- ☞ Put cold cream into a cold pot. Beat while carefully adding sugar and cream “stiffener”. Spread out 2/3 of the stiff cream onto the first cake part. Put second cake part onto it, and spread out rest of the cream on the top. For decoration, store a tiny leftover of cream.
- ☞ Knead the marzipan with icing sugar, and roll it out. Place it on the top of the pie. Decorate the marzipan top with cream.