
Gateau Ganache Cake – Paired with 2009 Late Harvest



Ingredients:

6 egg whites	Room temperature
2 cups	Sugar
6 oz	Finely ground walnuts or pecans
1 ½ tsp	White wine vinegar
½ tsp	Vanilla extract
Filling and Icing	
3 oz	Semisweet chocolate
1 cup	Heavy cream
	Grated semisweet chocolate for garnish

Directions:

Preheat oven to 375 degrees. Cut 2 Rounds of parchment paper to fit the bottoms of 2 – 8 inch cake pans. Butter Parchment paper, then butter the cake pans. Place a paper round in each tin. Place egg whites in large bowl and Beat until stiff. Add sugar and nuts all at once and fold in gently. Add vinegar and vanilla, spoon mixture equally Into the 2 prepared cake pans. Bake meringue for 35-40 minutes or until crusty to the touch. Remove from oven, run a knife around the edges, and quickly turn upside down on cake racks to cool.

For the filling and icing:

Melt chocolate in a double boiler over simmering water. Set aside to cool slightly. Whip cream until stiff. Place half the cream in a separate bowl and add half the chocolate. Place 1 meringue round on a serving platter and cover with chocolate mixture. Top the second meringue and cover with the balance of the whipped cream. With a spatula, dip into remaining chocolate and make swirls on the cream to give a marbled effect. Grate chocolate on top for garnish. Refrigerate for 2 hrs until ready to serve.

Serves 6

Enjoy with Auriga's 2009 Late Harvest Zinfandel