

Grisons walnut cake

Ingrédients

- 300g of flour
- 100g of sugar
- 175g of butter
- 1 egg
- 220g of sugar
- 25g of water
- 200g of heavy cream
- 40g of honey
- 300g of walnuts
- 1 egg for the glaze

Préparation

1. Cake, tart, pie; from Grisons, from Engadine, from Graubünden... this Swiss specialty apparently has as many names as it has recipes, and I haven't even mentioned the non-French names (Bündner Nusstorte or Tuorta da Nusch Engiadinaisa), but the base remains the same: a shortcrust pastry, lots of nuts, and honey caramel as a binder.
2. It's a very easy cake to make and keeps well for several days (I even read that if well-wrapped, it can last several weeks in the fridge, worth testing!
3.).
4. Well, as you can imagine from the list of ingredients, it's a very rich dessert, and if I were to make it again, I think I'd rather make it in a frame than in a ring so I could serve it in small brownie-style squares Ingredients: I used walnuts and honey from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
5. Mix the flour with the sugar and the butter cut into small cubes until you get a crumble-like texture.
6. Add the egg and mix quickly to form a ball.
7. Divide the dough into two pieces, one larger than the other, wrap them in cling film, and refrigerate them for at least 1 hour.
8. In the meantime, you can prepare the filling.
9. Make a caramel with the sugar and water.
10. When it has a nice amber color, deglaze it with the heavy cream, then add the honey and walnuts (whole or lightly chopped, depending on your preference).
11. Continue cooking for a few minutes until the caramel coats the walnuts well and the mixture becomes syrupy.
12. Let cool slightly.
13. Baking: 1 egg for the glaze Roll out the larger of your two doughs and line a greased 24cm ring or pan.
14. Pour in the walnut caramel, pressing the mixture down well.
15. Then roll out the second dough and place it on top to form a pie (if needed, you can use a little water to seal the two doughs).
16. Glaze the cake with a beaten egg using a brush, then you can create a pattern on top with the back of a knife if you wish; pierce a few holes on the surface to allow the steam to escape during baking without causing the cake to burst.
17. Bake in the preheated oven at 180°C for 30 minutes.
18. Let cool at room temperature before unmolding and enjoying!

