

# Gâteau Progrès

## Meringue cake with almonds

*A cake made with an almond-flavoured meringue filled with mocha cream and garnished with toasted flaked almonds. Eaten in small pieces with a cup of coffee, this gâteau is simply delicious. It has always been a favourite with my students. I am told it can be frozen easily but I have never done it. If you are going to put it in the freezer do not garnish with the almonds as they will soften. You will need 2 x 5½ in (14 cm) sponge tins with removable bases.*

6 egg whites  
6 oz (180 g) castor sugar  
6 oz (180 g) whole almonds, finely minced  
pinch of salt  
2 oz (60 g) flaked roasted almonds to garnish

### **Mocha filling**

4½ tablespoons very strong coffee  
11 sugar cubes  
2 egg yolks  
4 oz (120 g) *unsalted* butter, softened

Grind the almonds in a blender. Grease the sponge tins and line them with greaseproof paper. Beat the egg whites with a pinch of salt until stiff. Gradually add the sugar and continue beating until dry and smooth and glossy. Fold the minced almonds in with a spatula, spoon half the mixture into each tin and bake in a 300° F/150° C oven for about 30 minutes or until slightly coloured.

Bring the coffee to the boil in a saucepan and add the sugar cubes, breaking them up with a wooden spoon. Continue to boil slowly for 5 minutes. Beat the egg yolks until white, add the coffee syrup and continue to beat until the mixture is completely cold. Use a cold bain-marie to speed up the process. Beat the soft butter and add the coffee mixture a tablespoon at a time until completely blended.

Spread half of this mixture on top of one cake, cover it with the other one and spread the rest of the cream evenly around the sides.

Spread the flaked roasted almonds on a table or board covered with greaseproof paper, roll the cake between the hands, coating the sides with the almonds.

Now cover the top with the mocha cream and sprinkle with the rest of the almonds. Decorate with 8 rosettes of piped mocha cream.

