



## CLASSIC POLISH 'TORT' (TM7, TM6, TM5)

⏱ 30 min. ⌚ 2 hrs. 25 min. 🌿 medium ➡ 20 portions

### INGREDIENTS

#### Sponge

butter, to grease  
240 g plain flour, plus extra to dust  
8 eggs  
240 g white sugar  
2 tsp natural vanilla extract  
1 tsp baking powder  
2 pinches sea salt

#### Blueberry jam

250 g fresh blueberries (see Tips)  
100 g jam sugar  
50 g water  
1½ tsp freshly squeezed lemon juice  
1 tsp vegetable oil

#### Lemon water

150 g water  
50 g freshly squeezed lemon juice  
500 g fresh mixed berries, of choice,  
small berries halved and larger berries  
sliced

#### Cream mixture

500 g mascarpone cheese (see Tips)  
600 g pouring (whipping) cream  
80 g icing sugar  
2 tsp natural vanilla extract  
fresh mixed berries, of choice, to  
decorate  
fresh mint, leaves only, to decorate

### USEFUL ITEMS

### Preparation

#### Sponge

1. Preheat oven to 170°C. Grease a springform cake tin (23 cm) with butter and dust with flour, shaking out any excess.

2. **Insert butterfly whisk.** Place eggs, sugar and vanilla into mixing bowl, then heat **6 min/37°C/speed 4**, then whisk **6 min/speed 4**.

3. Add flour, baking powder and salt around the butterfly whisk, then mix **5 sec/speed 3. Remove butterfly whisk.** Using spatula, fold in any remaining flour.

4. Pour into prepared tin and bake for 20-25 minutes (170°C) or until a wooden skewer inserted into the centre of the cake comes out clean. Leave cake to cool in tin for 10 minutes, then transfer to a wire rack to cool completely. Carefully slice cooled cake horizontally into four equal layers and set aside.

5. Clean and dry mixing bowl and butterfly whisk and continue with blueberry jam.

#### Blueberry jam

6. Place blueberries into mixing bowl and chop **1 sec/speed 5**.

7. Add sugar, water, lemon juice and oil into mixing bowl, then cook **14 min/Varoma/speed 1**, place Varoma dish without lid on mixing bowl lid. Remove Varoma dish and pour jam into a bowl and set aside to cool. Clean and dry mixing bowl.

#### Lemon water

8. Place a small bowl onto mixing bowl lid and weigh water and lemon juice into it, then set aside.

9. Place a separate bowl onto mixing bowl lid and weigh berries into it and set

springform cake tin (23 cm), wire rack,  
serrated knife, wooden skewer, bowl,  
small bowl, large bowl, cake plate,  
pastry brush, palette knife

---

#### THERMOMIX PARTS

butterfly whisk, measuring cup, spatula,  
Varoma dish

---

#### KITCHEN EQUIPMENT

oven, refrigerator

aside.

#### Cream mixture

10. **Insert butterfly whisk.** Place 250 g of the mascarpone, 300 g of the cream, 40 g of the icing sugar and 1 teaspoon of the vanilla into mixing bowl, then whip **speed 3**, until the consistency of thick cream (see Tips). **Remove butterfly whisk.** Transfer to a large bowl and set aside.

11. **Insert butterfly whisk.** Place remaining 250 g mascarpone, 300 g cream, 40 g icing sugar and 1 teaspoon vanilla into mixing bowl, then beat **speed 3**, until the consistency of thick cream (see Tips). **Remove butterfly whisk.** Transfer into bowl with previously whipped cream and set aside.

12. Place a sponge layer onto a cake plate and brush with a quarter of the lemon water. Spread with one-third of the blueberry jam, followed by approximately 8 tablespoons of cream mixture, then arrange one-third of the berries on top, placing some close to the edge. Cover with a second sponge layer and press down lightly.

13. Repeat layering with lemon water, jam, cream mixture and berries. Top with remaining sponge layer and brush with lemon water. Using a palette knife, gently spread remaining cream mixture evenly over the top and sides of cake, then using a scraper, scrape excess from the side to create a 'naked' look. Refrigerate for at least 1 hour (see Tips).

14. Remove tort from fridge 20 minutes before serving. Decorate with extra berries and mint leaves.

#### TIPS

- You can replace fresh blueberries for jam with frozen blueberries, if desired.
- To make your own mascarpone cheese, see Cookidoo® for recipe.
- Take extra care to not over whip cream mixture past thickened cream consistency, as mixture thickens on standing.
- Sponge can be made day ahead and stored in an airtight container.
- Assembled cake can be prepared the day before serving. Store covered in the fridge.
- For a gluten free version of tort see Cookidoo® for the recipe.