

Sipos
Fő tér 6
Tel: 888-745

Vadrózsa
Pentelei Molnár út 15
Tel: 351-118

Wiener Kaffeehaus
Forum Hotel Budapest
Apáczai Csere János utca 12-14
Tel: 178-088

Savor the taste of Budapest in the following recipes.

*Dobos Torta Budapest Hilton
(Six-Layer Cake with
Chocolate Buttercream)*

For the cake

1 cup cake flour (not self-rising)
6 large eggs, separated, the whites
at room temperature
½ cup granulated sugar
1 teaspoon freshly grated lemon
rind
⅛ teaspoon cream of tartar

For the buttercream

1 stick (½ cup) unsalted butter,
softened
1 cup confectioners' sugar
5 ounces fine-quality bittersweet
chocolate, chopped fine,
melted, and cooled
¼ teaspoon vanilla
¼ cup granulated sugar
1 tablespoon cornstarch
2 large egg yolks
½ cup double cream (available at
specialty foods shops) or heavy
cream

For the caramel

1 cup granulated sugar
⅓ cup light corn syrup

Make the cake: Invert three 8-inch round cake pans and butter and flour the bottoms. Into a small bowl sift the flour. In a large bowl with an electric mixer beat the yolks with ¼ cup of the sugar until the mixture is thick and pale and forms a ribbon when the beaters are lifted and beat in the lemon rind. In another large bowl with the beaters, cleaned, beat the whites until they are frothy, add the cream of tartar, and beat the whites until they hold soft peaks. Add the remaining ¼ cup sugar, a little at a time, beating, and beat the whites until they just hold stiff peaks. Spoon in the yolk mixture, sift one fourth of the flour over it, and fold in the yolk mixture and the flour gently. Sift in the remaining flour in 3 batches, folding it into the batter gently but thoroughly. Spread 1 cup of the batter with a spatula or a

knife on each pan bottom in an even layer and bake the cake layers on the same rack in the middle of a preheated 350° F. oven for 7 to 9 minutes, or until they are pale golden. Let the cake layers cool for 2 minutes and loosen the edges with a thin-bladed knife. Transfer the layers to racks and let them cool. Wipe the pans clean with paper towels, butter and flour them, and make 3 more layers in the same manner.

Make the buttercream: In a bowl with an electric mixer cream together the butter and the confectioners' sugar, sifted, until the mixture is light and fluffy and beat in the chocolate and the vanilla. In a metal bowl whisk together the granulated sugar and the cornstarch and whisk in the yolks and the double cream. Set the metal bowl over a saucepan of simmering water and with a hand-held electric mixer beat the yolk mixture for 3 to 5 minutes, or until it just holds soft peaks and is warm to the touch. Remove the bowl from the pan, beat the mixture until it is cool, and beat it into the chocolate mixture, beating until the buttercream is combined well. Chill the buttercream, covered, until it is just firm enough to spread.

With a sharp knife trim the edges of the cake layers so that the layers are all the same size, reserving the best layer, wrapped in plastic wrap, for the caramel top. Anchor 1 layer to a cake stand with a small dab of buttercream and spread it with about ⅓ cup of the buttercream. Continue to layer the remaining 4 cake layers with the buttercream in the same manner. Spread the remaining buttercream around the side of the cake.

Make the caramel: In a heavy saucepan combine the sugar, the corn syrup, and ½ cup water, cook the mixture over moderate heat, stirring, until the sugar is dissolved, and boil the syrup, swirling the pan occasionally, until it is a golden brown caramel.

While the syrup is boiling put the reserved cake layer on a rack set over a few sheets of foil to protect the work surface and have ready a buttered knife. Pour the caramel quickly over the cake layer and, working very quickly, draw the knife through the caramel glaze down to the surface of the cake, marking off 10 slices. (These lines decorate the cake and make it possible to slice it without having to shatter the hardened caramel.) When the caramel has cooled completely, with scissors trim any caramel that has formed drips around the edge. Arrange the caramel layer on the top of the cake, with a knife smooth the buttercream on the side of the cake, and chill the cake, covered with an inverted bowl, overnight. Let the cake come to room temperature before serving. Serves 10.