BASCO
GOURMET SPAIN TO YOUR DOOR

Turron Cake



PREP TIME
10 MIN

COOK TIME
20 MINS

TOTAL TIME
30 MINS

SERVES 12 PEOPLE

EASY

Ingredients

250g digestive biscuits
100g unsalted butter, plus extra for greasing
300g soft turron, chopped
400ml whipping cream
400ml whole milk
150g caster sugar
8 gelatine leaves
Toasted chopped almonds

Method

Start by greasing with butter the bottom and sides of a 30cm clip on cake tin and line the base of the tin with some greaseproof paper.

In a food processor, blend the biscuits until you have fine breadcrumbs and place in a bowl. Melt the butter in a sauce pan or microwave and add to the blended biscuits, mix well. Line the base of the cake tin with the biscuit mix using the base of a glass to help you press on all sides. Place the cake tin in the fridge and allow to set for 15 minutes.

Whilst the biscuit base is setting in the fridge, make the turron cream by placing the milk and chopped turron in a medium size sauce pan over a moderate heat and bring to the boil, whisk the mix regularly for the turron to blend well. Whilst the turron mix is warming up, soak the gelatine leaves in cold water. Before the turron mix starts to boil add the whipping cream and caster sugar and bring to the boil, whisking vigorously. Remove the pan from the heat, squeeze the gelatine leaves out of the water and add to the turron cream whisking them well in. Allow the cream to cool for 5 minutes before carefully pouring it into the cake tin using the back of a spoon to stop the pouring cream from breaking the biscuit base. Allow the mix to cool down for 10 minutes before covering with cling film and placing in the fridge to set for at least 4 hours but ideally overnight.

The next day, take the cake tin out of the fridge, run a small knife round the edge of the turron cream and open the clip. Lift the cake from its base onto a plate or cake stand. Decorate the top of the turron with toasted chopped almonds and serve.