

TUSCAN ALMOND CAKE (TORTA MANTOVANA)

Cooking Times

- **Preparation Time:** 20 minutes
 - **Cooking Time:** 45 minutes
 - **Servings:** 8
-

Ingredients

- 1 $\frac{1}{3}$ cups all-purpose flour
 - $\frac{3}{4}$ cup granulated sugar
 - 10 $\frac{1}{2}$ tablespoons (1 stick + 2 $\frac{1}{2}$ tbsp) unsalted butter
 - 4 egg yolks
 - 1 whole egg
 - Zest of 1 lemon
 - 3 tablespoons pine nuts
 - 3 tablespoons almonds (coarsely chopped)
-

Preparation

For the Mantovana Cake Dough

1. Place the whole egg and 4 egg yolks in a bowl together with the sugar.
 2. Beat with an electric mixer until the mixture becomes foamy and pale.
 3. Sift in the flour and gently fold it in with a spatula, moving from the bottom upwards to avoid overmixing.
 4. Melt the butter in a double boiler or microwave, then let it cool. Add it to the mixture and mix gently.
 5. Add the grated lemon zest and continue mixing until smooth and even.
-

To Bake the Mantovana Cake

1. Butter and flour a cake tin (or line with baking paper). Pour in the batter and level the surface.
2. Coarsely chop the almonds and sprinkle them along with the pine nuts evenly over the cake.
3. Bake in a preheated oven at **340°F (170°C)** for about 45 minutes.

4. Check with a toothpick: if it comes out clean, the cake is ready.
 5. Let it cool before serving.
-

Tips & Tricks

- Use high-quality butter for the best flavor.
- For extra aroma, add a splash of **vanilla extract** to the batter.
- Swap lemon zest with **orange zest** for a different citrus twist.
- Dust the cake with **powdered sugar** before serving for a bakery-style presentation.
- If the cake browns too quickly on top, cover it loosely with **aluminum foil** and continue baking.