

Zebra Torte

<http://userealbutter.com/2008/01/06/zebra-torte-cake-recipe/>

adapted from CSR Pastry Skills Course

1 9-inch round vanilla chiffon cake
8 oz. simple syrup flavored with 2.5 tsps vanilla
1 chocolate roulade sheet (11.5x17-inches)
24 oz. heavy whipping cream
3/4 oz. confectioners sugar
3 oz. brandy, rum, etc. (I used Amaretto)
fruit or chocolate for decoration

vanilla chiffon cake

*makes 2 11×17-inch sheets or 2 9×3-inch rounds (you only need 1 round)
this recipe originally intended for baking at 5300 ft.*

14.5 oz. cake flour
8.75 oz. confectioners sugar
6.75 oz. whole milk
6 oz. canola oil
3.25 oz. eggs
0.5 oz. baking powder (omitted at 8500 ft.)
13 oz. egg whites
9.5 oz. granulated sugar
1 tsp vanilla extract

Oven 375°F. Prep pan by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool completely on a rack.

simple syrup

4 oz. sugar
4 oz. water

Heat water and sugar in a pot until sugar is dissolved. Bring to boil and turn off heat. Let cool. [Add the vanilla to the cooled syrup.]

chocolate roulade

makes one half-sheet pan (11.5x17-inches)

1/4 cup sifted cake flour
1/4 cup sifted cocoa powder
1/4 tsp salt
1/2 tsp baking powder (omitted at 8500 ft.)
6 large eggs, separated, room temperature
1/4 tsp cream of tartar
6 tbsps granulated sugar
1/2 tsp vanilla extract

Preheat oven to 375°F. Line half sheet pan with parchment and spray with non-stick spray or brush with butter. Sift dry ingredients (except the sugar and cream of tartar) together. Set aside. Whip together the egg yolks, 1/2 of the sugar, the salt and the vanilla extract on high speed for 5 minutes or until it ribbons. The color should be a pale yellow and the volume should triple. Whip the egg whites and cream of tartar in a clean bowl with a clean whip attachment to just soft peaks. Slowly add the rest of the sugar while whipping the egg whites on a higher speed. Whip to medium peaks. Sacrifice one-third of the egg whites into the egg yolks. Once that is mixed in, add the rest of the whites and gently fold them in. Sift the dry ingredients again over the eggs and gently fold them in. Quickly, but gently spread the batter in the prepared pan. Bake until cake springs back when lightly pressed, about 6-10 minutes. Remove from the oven and cover with parchment. Invert the cake onto a cool half sheet pan. Cool completely. Remove parchment paper.

To make Zebra Torte: Place a 9-inch cake circle on a half-sheet pan and place a 9-inch ring mold on top of the cake circle. Slice the vanilla chiffon into two even layers no more than 1/2-inch thick. Place one layer on the cake circle and brush with vanilla syrup. Moisten the chocolate roulade with vanilla syrup. Combine 12 ounces of the heavy cream with the confectioners sugar and 2 ounces of booze. Whip to medium peaks. Spread the whipped cream over the moistened roulade and cut into strips 1.5 inches wide. Begin rolling one strip, cream side in, into a spiral. Join the end of another strip to the end of the spiral and continue rolling the spiral. Repeat with remaining strips to create a spiral about 9 inches in diameter. Carefully place the spiral into the cake ring on top of the vanilla chiffon base. Moisten the remaining vanilla chiffon layer with vanilla syrup and place it on top of the spiral. Wrap the cake in the ring in plastic wrap and refrigerate for about 2 hours until the whipped cream layers have set. Remove the plastic wrap and gently lift away the cake ring. Combine the remaining 12 ounces of heavy cream and 1 oz of booze and whip to medium firm peaks. Crumb coat the sides and frost the entire cake. Decorate as desired.