



Culinary student, Toni Wu assists Damian.

### Johnny & Damian say . . .

**D:** *The almond is one of our most ancient food types, going back to people writing about almond trees in the Bible and even further back than that. I guess we don't know who started eating almonds, since they were too busy eating to write anything down.*

**J:** *This is a really nice cake, the way the Tuscans like it, simple—not too sweet in the cake itself, and with that snowy dusting of powdered sugar on top.*

## Almond Cake

### ❧ Torta di Mandorle

Serves 10

**1/3 cup almonds, lightly toasted**

**1 1/4 cups all-purpose flour**

**1 1/2 cups sugar**

**9 eggs, separated**

**Zest of 1 lemon**

**2 tablespoons powdered sugar**

#### To Prepare

**1.** Preheat the oven to 325° F.

**2.** Using a food processor or mortar and pestle, grind the almonds into a grainy paste. Blend this paste with the flour and 1 tablespoon of the sugar in a bowl.

**3.** Beat the egg yolks with the remaining sugar until pale and thick. Stir into the almond mixture along with the lemon zest. Whisk the egg whites until stiff. Fold 1/3 of the egg whites into the batter to aerate and loosen the batter a little, then gently fold in the remainder.

**4.** Butter a baking dish, pour in the batter and bake until golden-brown, 40 – 45 minutes.

#### To Serve

Dust with powdered sugar and serve warm.



