



Malakofftorte

250g Chestnut crumbs (fine)
0,5l milk Cream
20g natural (brown) sugar
5 TS cold liquid coffee (TS = table spoons)
0,3l cold orange juice
and some orange liquor to make it tasty
2P sponge cakes (dried sweet cakes in a cat tongue shape)
1P chocolate pieces to decorate

1 round mould or cake form
1 round plate to cover

Make chestnut crumbs.

Whipe cold cream with sugar, add cold coffee and nut crumbs, leave in the fridge for a while to rest.

Pour the orange juice into a big plate and dip each biscuit before arrenging it in the form, in layers:

... biscuits, cream, biscuits, cream - until you reach the top.

You may as well bake a thin layer, then coverthat with orange jam and continue with the layers described above.

cover with a sheet of plastic and the round plate, put a heavy pot (filled with water) on top and place it in the fridge for at least 4 hours.

Finally open the form, take out the cake and decorate with whiped cream or cream and the pieces of chocolate.

Bon appetit!