

Poppy Seed Buckwheat Cake with Fresh Red Currants

Cake:

½ lb (2 sticks) soft butter (plus a bit more for the pan)
5 room temperature medium or large organic eggs
1 ½ cup of caster sugar
½ cup of fresh cream
Grated zest of 1 organic lemon
Scraped seed of 1 vanilla pod
3 ½ oz of ground poppy seeds
1 2/3 cup of buckwheat flour (plus a bit more for the pan)
2 tablespoons of baking powder

Butter cream filling:

¼ lb of butter
6 oz of icing sugar
Grated zest of 1/2 organic lemon
A few tablespoons of cherry/strawberry/wild berries syrup

Decoration:

Icing sugar for dusting
½ cup of fresh red currants

All the ingredients should be at room temperature for optimal baking results, so be sure to take the butter, eggs and cream out of the refrigerator ahead of time. Preheat the oven to 350° F and brush an 8 inch round pan with butter and dust evenly with the flour. Beat the butter and sugar until creamy with the whisk of the hand mixer. Add gradually the eggs while mixing continuously. Wash the lemon with hot water and grate the zest on a fine grater directly into the bowl. Add the scraped seeds of one vanilla pod. Whisk in the fresh cream and the poppy seeds. Stir in the buckwheat flour and the baking powder. Scrape the batter into the pan and bake in the oven for 45 – 50 minutes. Take the cake out of the oven and let cool for 10 minutes, then turn the pan onto a wire rack and remove it. Let it cool completely.

To make the filling, whip the butter at room temperature with the icing sugar, the grated zest of half of an organic lemon and a few tablespoons of your favorite berry syrup.

When the cake is completely cold, slice it horizontally and spread half of the cake it with the butter cream, sprinkle with half of the red currants and top it again with the second half of the cake. Dust with icing sugar and decorate with fresh red currants. Let it set at least half an hour in the refrigerator before serving it.