



Almond-Lemon Torte with Fresh Strawberries

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



371 kcal

DESSERT

Ingredients

- ☐ 2 cups almond flour
- ☐ 0.5 cup almonds sliced
- ☐ 6 large eggs separated
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 2 teaspoons lemon zest finely grated
- ☐ 4 tablespoons matzo meal unsalted divided
- ☐ 10 servings olive oil extra-virgin for brushing pan plus 6 tablespoons (not)
- ☐ 1 tablespoon orange juice

- ☐ 0.5 teaspoon salt
- ☐ 2 pounds strawberries divided stemmed sliced
- ☐ 1 tablespoon sugar ()

Equipment

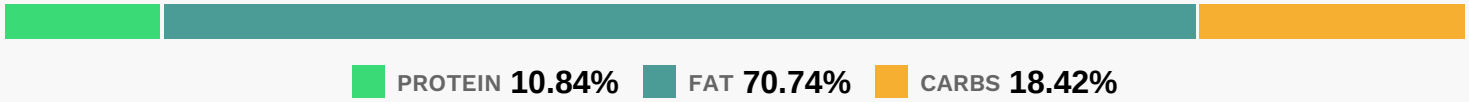
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ cake form
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F.
- ☐ Brush 10-inch-diameter springform pan with oil. Line bottom with parchment paper round.
- ☐ Brush paper with oil.
- ☐ Place 2 tablespoons matzo meal in pan and shake to coat; tap out excess.
- ☐ Combine remaining 2 tablespoons matzo meal, almond flour, and 1/3 cup sugar in medium bowl; whisk to blend.
- ☐ Place egg yolks in large bowl; place egg whites in another large bowl.
- ☐ Add 1/3 cup sugar to yolks. Using electric mixer, beat yolk mixture until thick and fluffy. Beat in 6 tablespoons olive oil, then lemon juice, orange juice, and lemon peel.
- ☐ Mix in dry ingredients.
- ☐ Add 1/2 teaspoon salt to whites; using clean dry beaters, beat until soft peaks form. Gradually add 1/3 cup sugar and beat until stiff but not dry. Fold whites into yolk mixture in 3 additions.
- ☐ Transfer batter to prepared pan.

- ☐ Sprinkle almonds over.
- ☐ Bake cake until golden brown and tester inserted into center comes out clean, about 40 minutes.
- ☐ Place pan on rack; cool cake completely in pan. DO AHEAD: Can be made 2 days ahead. Cover cake pan with foil and let stand at room temperature.
- ☐ Combine 2 cups sliced strawberries and 1 tablespoon sugar in processor; blend until smooth. Sweeten sauce with more sugar, if desired; transfer to small bowl. do ahead Can be made 1 day ahead. Cover and chill.
- ☐ Cut around cake; release pan sides.
- ☐ Cut cake into wedges.
- ☐ Serve with sauce and remaining sliced strawberries.
- ☐ * Sometimes labeled "ground almonds"; available at specialty foods stores and natural foods stores.
- ☐ If you can't find almond flour in the market, make your own by grinding almonds in the processor to a fine powder.

Nutrition Facts



Properties

Glycemic Index:17.21, Glycemic Load:3.03, Inflammation Score:-5, Nutrition Score:11.890434866366%

Flavonoids

Cyanidin: 1.64mg, Cyanidin: 1.64mg, Cyanidin: 1.64mg, Cyanidin: 1.64mg Petunidin: 0.1mg, Petunidin: 0.1mg, Petunidin: 0.1mg, Petunidin: 0.1mg Delphinidin: 0.28mg, Delphinidin: 0.28mg, Delphinidin: 0.28mg, Delphinidin: 0.28mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 22.54mg, Pelargonidin: 22.54mg, Pelargonidin: 22.54mg Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg Catechin: 2.88mg, Catechin: 2.88mg, Catechin: 2.88mg, Catechin: 2.88mg Epigallocatechin: 0.83mg, Epigallocatechin: 0.83mg, Epigallocatechin: 0.83mg, Epigallocatechin: 0.83mg Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg Epicatechin 3-gallate: 0.14mg, Epicatechin 3-gallate: 0.14mg, Epicatechin 3-gallate: 0.14mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg Eriodictyol: 0.16mg, Eriodictyol: 0.16mg, Eriodictyol: 0.16mg, Eriodictyol: 0.16mg Hesperetin: 0.64mg, Hesperetin: 0.64mg, Hesperetin: 0.64mg, Hesperetin: 0.64mg Naringenin: 0.33mg, Naringenin: 0.33mg, Naringenin: 0.33mg, Naringenin: 0.33mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg

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Nutrients (% of daily need)

Calories: 370.92kcal (18.55%), Fat: 30.58g (47.05%), Saturated Fat: 3.85g (24.09%), Carbohydrates: 17.92g (5.97%), Net Carbohydrates: 12.98g (4.72%), Sugar: 6.98g (7.75%), Cholesterol: 111.6mg (37.2%), Sodium: 160.19mg (6.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 10.54g (21.08%), Vitamin C: 55.87mg (67.72%), Vitamin E: 3.78mg (25.2%), Manganese: 0.49mg (24.53%), Fiber: 4.94g (19.75%), Selenium: 11.25µg (16.07%), Vitamin B2: 0.22mg (13.1%), Iron: 2.13mg (11.83%), Phosphorus: 107.44mg (10.74%), Vitamin K: 10.53µg (10.03%), Folate: 39.74µg (9.93%), Calcium: 92.38mg (9.24%), Magnesium: 29.24mg (7.31%), Potassium: 225.72mg (6.45%), Vitamin B5: 0.62mg (6.21%), Copper: 0.12mg (5.83%), Vitamin B6: 0.11mg (5.36%), Zinc: 0.69mg (4.59%), Vitamin B12: 0.27µg (4.45%), Vitamin B1: 0.06mg (4.08%), Vitamin D: 0.6µg (4%), Vitamin A: 176.71IU (3.53%), Vitamin B3: 0.71mg (3.53%)