

# ***Bolo de São Marcos - St. Mark Cake***

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This beautiful cake named for St. Mark is most often found in *pastelarias* (pastry shops). It consists of layers of moistened *pão de ló* (sponge cake) filled with whipped cream and topped with caramelized *doce de ovos* (an egg yolk cream). Usually made in a rectangle and served in squares, this version is made in a round cake pan perfect for special occasions.



## ***Dicas (tips):***

- Feel free to adjust and substitute flavorings to your taste.
- Using cake flour will give you the best texture in the cake.
- You may use a kitchen torch or if you have a kitchen brand to caramelize the top.
- Whipping cream low and slow will give you a stable whipped cream that will not weep.
- I recommend separating and weighing the yolks and whites separately to ensure there is enough yolks in the cake. The yolks are the only fat and without the proper amount the texture of the cake may suffer.

## ***Equipment:***

- One 9 inch/23 cm light colored round cake pan
- Parchment paper
- Microplane
- Piping bag with star tip
- Kitchen torch
- Offset spatula
- Cooling racks
- Whisk
- Serrated knife
- Fine mesh sieve
- Cake turn table (optional)
- Pastry brush

Serves 10 to 12

**Ingredients:**

*Doce de ovos* (egg yolk cream):

30 grams (2 tbsp) water  
125 grams (1/2 + 1/8 cup) sugar  
112 grams (6 large) egg yolks  
Pinch of fine sea salt

*Bolo* (cake):

150 grams (5 large) egg whites  
94 grams (5 large) egg yolks  
150 grams (3/4 cup) sugar  
1/2 tsp fine sea salt  
1 lemon, zested  
150 grams (1 1/8 cup) cake flour

*Calda de açúcar* (soaking syrup):

200 grams (1 cup minus 2 tbsp) water  
200 grams (1 cup) sugar  
pinch fine sea salt  
2 cinnamon sticks  
1 to 2 tbsp liquor or liqueur of your choice (optional)

*Natas* (cream):

480 grams (2 cups) heavy cream  
1/2 to 1 tsp vanilla extract  
1 tbsp icing/powdered sugar

Garnish:

57 grams (1/2 cup) sliced almonds or other chopped nut, toasted

**Method:**

*Doce de ovos* (egg yolk cream):

1. In a small saucepan combine the water and sugar. Bring to a boil stirring constantly until the sugar dissolves. Stop stirring and boil until 228F/109C. Set aside to cool slightly.

2. Place the egg yolks in a small bowl. Whisk in the salt. Gradually add the sugar syrup whisking constantly to temper.
3. Return to the mixture to the saucepan over medium heat stirring constantly until thickened.
4. Strain through a fine mesh sieve.
5. Cover the surface with plastic wrap or parchment paper and refrigerate until slightly chilled and set.

*Bolo* (cake):

1. Preheat the oven to 350F/180C and place an oven rack in the center of the oven. Grease the sides of a 9 inch/23 cm light colored round cake pan. Line the base with a piece of parchment paper cut to fit.
2. In the bowl of a stand mixer fitted with the whisk attachment beat the sugar, egg whites, yolks, salt and zest on high speed for 10 minutes until light and fluffy and the sugar is dissolved.
3. Sift the flour one third at a time into the batter folding using the whisk attachment until combined. Continue with the remaining flour. Scrape the bowl with a spatula to mix any remaining flour.
4. Place the batter into the prepared cake pan
5. Bake for 20 to 25 minutes until a toothpick inserted into the center comes out clean.
6. Remove from oven and cool completely in the pan placed on a cooling rack.

*Calda de açúcar* (soaking syrup):

1. Whisk together all of the soaking syrup ingredients except the liquor in small saucepan placed over medium-high heat
2. Allow to boil for one minute. Shut off heat and allow to cool to room temperature.
3. Whisk in liquor/liqueur if using.
4. Remove the cinnamon sticks when ready to assemble the cake.

*Natas* (cream):

1. In the bowl of a stand mixer fitted with the whisk attachment place the cream, vanilla and sugar. Whisk on medium-low speed until stiff peaks (be careful not to over whip).

Assembly:

1. Using a serrated knife cut the cake into two even layers.
2. Soak the bottoms of each cake layer with some of the soaking syrup
3. Place one layer on a serving plate or cake board right side up. Use a small amount of whipped cream to affix the cake to the plate.
4. Soak the top of the bottom layer.
5. Spread a thick layer of cream over to create a layer that is almost as thick as the cake layer.

6. Top with the second cake layer right side up. Soak the top of this layer with the remaining soaking syrup.
7. Cover the sides of the cake with a thin layer of whipped cream.
8. Refrigerate the cake for 10 minutes or more to help set the filling before adding the *doce de ovos*.
9. Spread the *doce de ovos* over the top of the cake.
10. Sprinkle with a thin layer of granulated sugar.
11. Using a kitchen torch brûlée the sugar to caramelize. Alternatively you may use a hot brand.
12. Cover the sides of the cake with the toasted sliced almonds.
13. Put the remaining whipped cream in a piping bag fitted with a star tip. Pipe a decorative borders around the top edge of the cake.
14. Store chilled. It's best to allow the cake to sit for a few hours or overnight to allow the syrup to evenly soak into the cake before serving.

