

SBRISOLONA CAKE

INGREDIENTS

DOLCE VARESE

all-purpose flour unsalted butter 82% fat chopped almonds whole almonds egg yolks grated lemon zest

PREPARATION

1.100g DOLCE VARESE g 1.100Flour g 400Butter or short pastry margarine g
400g 500Chopped almonds g 500Whole almonds g 100Egg yolk n 5Grated lemon
500g peel -q.s.Combine roughly all the ingredients in a mixer equipped with hook
500g or paddle attachment. Half fill moulds which have been greased with butter,
100g crumble the cake mixture. Bake at 200°C for about 20 minutes. Leave the
100-125g