



Torta Caprese

Caprese Cake

Ingredients (4 people):

- 125 gr. Butter (plus some extra butter to grease the tin)
- 140 gr. Brown Sugar (or white if not available)
- 140 gr. Dark Chocolate (plus some extra for some extra topping)
- 175 gr. Almond Flour/Ground
- Three middle eggs
- 100gr. icing sugar (optional)
- Salt
- An electric whisker
- A small and a large Bowl
- A small pot
- A cake silver tin aprox 28cm. large and 4cm. deep
- Spatula

Preparation:

1. Preheat the oven to 180 C° (212 F)

2. Melt the chopped chocolate in a double boiler (at bagnomaria style – in small bowl laying on little water inside the small pot) or directly in the pot at very low heat. Place on a low heat and stir constantly until the mixture is smooth and free of small pieces. When all the chocolate is melt, let it cool down.

3. Meanwhile, break the eggs into the large bowl, add the butter, add gradually the sugar and whisk them for about five minutes. Whip the mixture until all the sugar is dissolved.

4. Add all the melted chocolate and butter and continue whipping until the mixture is thick and compact.

5. Add the almond flour and a pinch of salt to the mixture, mix gently with a spatula from bottom to top, trying not to disassemble the mixture.

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6. Grease the baking tin with butter.

7. Scoop the mixture into the tin and level the surface with the spatula as much as possible until the pan is completely full at its base.

8. Bake for about 30 minutes. Remove when the inside of the cake will result dry.

9. Let the cake cool down for about 10 minutes on your counter, then you place a big plate over it, turn it up side down, and the magic should be happening: your cake is ready!

Optional: Sprinkle the cake with ice sugar or chocolate chips to add some extra deliciousness.

FYI you can use a toothpick to double check whether the cake is completely cooked. How? Stick it to the center, remove it and swipe through your fingers to feel whether it is dry or not. A dry toothpick will mean that your cake is ready to be devoured!

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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