



## CASALI *di* CASOLE

TIMBERS TUSCANY

The 'Zuppa Inglese' by Denise Schininà Chef at restaurant Caffè Casolani

Ingredients for 6 people

### SPONGE CAKE

- 5 eggs
- 120 g of revaccinated durum wheat semolina flour
- 35 g of corn starch
- 15 g of honey
- 140 g of sugar
- 2 g of salt
- zest of half a lemon
- Alchermes liquor for "assembling" the dessert

### WHITE CREAM

- 500 ml of whole milk
- 8 egg yolks
- 200 g of sugar
- seeds of 1 vanilla pod

### CHOCOLATE CREAM

- 340 g of hot white cream
- 50 g of dark chocolate bar
- 50 g of bitter cocoa powder
- 100 g of whole milk

Preparation of the sponge cake:

Beat the eggs together with the sugar, salt and honey until the mixture becomes frothy and dense.

In the meantime, sift the flour and starch and when the egg mixture is well whipped, gradually incorporate the powders and lemon peel, mixing with a spatula, from bottom to top.

Pour the mixture into a round mold with a diameter of 25 cm covered with baking paper and bake in a hot, static oven at 180 degrees for 40 minutes.

Leave to cool.

Preparation of the creams:

Heat the milk together with the vanilla pod. Be careful not to let it boil!

In another pan, whisk the egg yolks together with the sugar.

Add the hot milk, mix and put back on the heat.

Cook, stirring constantly, but without ever reaching the boil. The cream should become slightly thick.

At this point prepare the chocolate cream, adding the ingredients listed above to the white cream.

Leave the creams to cool, covered with cling film.

Assembling the dessert:

Cut the sponge cake into slices approximately 1-2 cm thick.

Prepare an Alchermes mixture in a bowl: one-part Alchermes and one-part water.

Distribute the sponge cake slices in a baking dish and moisten them with the Alchermes mixture, cover with the white cream and make another layer of sponge cake soaked in the Alchermes.

Finally, cover with the chocolate cream.

Repeat the process as needed, until you end up with a layer of chocolate cream.

Leave to rest for half an hour before serving.

Buon Appetito!