



Sponge cake



Categoria

Receitas de Páscoa



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



30ml Gallo Extra Virgin
Olive Oil Reserve

- 340g of sugar
- 8 egg yolks
- 3 eggs
- 30g of flour
- 1 tsp of yeast

1

Start by pre-heating the oven at 200°C.

2

Whisk the whole eggs, the sugar and the olive oil until you get a soft and whitish cream.

3

Add the yolks (after going through a strainer) and continue to whisk until they are well mixed.

4

Add the sieved flour, together with the yeast and mix without whisking.

5

Pour the mixture in a tin lined with baking paper and greased with Gallo Extra Virgin Olive Oil Reserve and bake in the oven for 15 minutes.

Produtos utilizados



Reserve

Extra Virgin Olive Oil



Mais receitas em
www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide