



Honey cake served with ice cream and crunchy caramel



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Médio



Custo

Select



Com quem?

Select



Nº de pessoas

4 pessoas

Ingredientes



1dl Gallo Classic Extra
Virgin Olive Oil Clássico

- CAKE
- 250g Flour
- 5 Eggs
- 25g Honey
- To Taste, Lemon Zest
- -
- CAMEL
- 100g Sugar
- 4 Balls of Ice Cream

Modo de preparação

1

To prepare the cake:

2

Mix the sugar with the eggs, until you have have a smooth homogenous paste

3

Add the lemon zest, honey and olive oil and then fold in the flour

4

Bake in a greased tray at 180°C

5

For the crunchy caramel:

6

Heat the sugar in an anti-stick skillet and when the desired caramel color is reached add the Gallo vinegar.

7

Then take from the stove and place the crunchy pieces on a sheet of greaseproof paper, with the help of a tablespoon. Let it cool off.

8

Serve cruchy caramel on top of the ice cream and then sprinkle with cinnamon powder.

Produtos utilizados



Clássico

Azeite Virgem Extra



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