



Honey cake served with ice cream and crunchy caramel



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Médio



Custo

Intermediate



Com quem?

Meal for two



Nº de pessoas

4 pessoas

Ingredientes



1dl of Victor Guedes Olive Oil

- Cake:
- 250g of flour
- 5 eggs
- 25g of honey
- 15ml of white wine vinegar
- Lemon Zest, to taste
- Caramel:
- 100g of sugar
- 4 servings of Ice Cream

Modo de preparação

1

For 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 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 crunchy caramel on top of the ice cream and then sprinkle with cinnamon powder.

Produtos utilizados



Olive Oil
Olive Oil



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