

Parozzo cake in an almond crust with NUTELLA®



INGREDIENTS for 6 portions



- ✔ 6 Eggs
- ✔ 200 g Sugar
- ✔ 150 g Semolina
- ✔ 200 g Chopped almonds
- ✔ 2 Tablespoons of liqueur
- ✔ 1 Lemon
- ✔ 60 ml Oil
- ✔ 90 g Nutella® (15 g/portion)
- ✔ Toasted flaked almonds



STEP 1

Separate the yolks from the egg whites and put them in 2 separate bowls. Start beating the yolks together with the sugar to create a fluffy, clear mixture. Combine the almonds, the semolina, the grated lemon peel, the oil and the liqueur (e.g. Amaretto di Saronno). Whisk the egg whites until stiff and then gently add them to the mixture, by stirring from the top to the bottom.



STEP 2

Grease and flour a domed mould, add the dough and cook in a pre-heated oven at 160°C for 40-45 minutes. Use a skewer to check that the cake is cooked. Take the Parozzo out of the oven, let it cool for 10 minutes and then, gently, turn it out onto a cooling rack and cool it down.



STEP 3

Spread Nutella® on the surface of the cake until it is completely covered and then sprinkle with flaked toasted almonds.