

CARROT CAKE

Ingredients for 6 people

200 grams of nuts (cut in pieces)
200 grams of almonds' flour
5 yolks
5 whipped albumen
250 grams of sugar
250 grams of grated carrots
40 grams of flour
½ bag of baking powder
vanillin
grated peel of lemon and orange

Preparation

Whip the yolks with half of the sugar.

In a bowl, mix the carrot with the two flours, nuts, baking powder and the peel, and amalgamate them with the yolks.

Whip the albumen with the remaining sugar and add the whole compound.

Pour the mixture in a pan, previously buttered and floured. Bake it in the oven for 20 minutes at 180 degrees.

Recipe of Alessandro Anelli, Chef.