

SMERALDA CAKE

Ingredients for 6 people

250 grams of butter
300 grams of sugar
6 yolks
200 grams of melted dark chocolate
300 grams of almond flour
40 grams of flour "00"
½ bag of baking powder
½ glass of myrtle
6 whipped albumens 200 grams of nuts (cut in pieces)

Preparation

Melt the dark chocolate in the microwave. Whip the butter with the sugar; add the yolks and the melted chocolate. Add the myrtle and both the flours, then the baking powder and in the end the albumens.

Pour the compound in a buttered pan and cook it in the oven at 180° Celsius.

(Quantity for 3 pans with a diameter of 20 centimeters).

Recipe of Alessandro Anelli, Chef.