

Paradise sponge cake *(Desserts)*



Preparation

Allow the butter to soften for a while, then beat it with the sugar. Add the eggs, egg yolks and then beat again. At this point fold in the sifted flour and cornflour, lemon rind and baking powder. Grease a baking tray or cover it with baking parchment. Spoon the mixture into the tray and bake at 170 °C for 35 minutes. Once baked, remove the cake from the oven and let it cool. Then sprinkle with plenty of icing sugar. Serve.

Tips

The 'Torta Paradiso' will keep well for a day or two. However, if you intend to enjoy it the day after you make it we recommend storing it in a cake tin with a lid, thereby ensuring it remains moist and fragrant.

Trivia

It was Enrico Vigoni, famous pastry chef of Pavia, who invented the sponge cake known in Italy as 'Torta Paradiso'. It seems that the name derives from the fact that one of the first customers who tasted it said that he had just been treated to a cake 'from paradise'.

Information

Preparation 60 minutes

Total Time 35 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Eggs 2 units

Sugar 180 grams

Butter 100 grams

Potato starch 100 grams

Icing sugar (For sprinkling)

Baking powder (15g of baking powder)

Egg yolks (2 egg yolks)

Plain flour 100 grams

Lemon zest (To taste)