

Sbrisolona Mantovana

Difficulty: Medium

Preparation time: 15 minutes

Cooking time: 1 hour 30 minutes

Total time: 1 hour 45 minutes

Number of servings: 10

Ingredients:

- * 300 grams "00" flour
- * 300 grams fine corn flour
- * 300 grams granulated sugar
- * 300 grams butter
- * 3 large eggs
- * 300 grams whole almonds
- * 45 ml white wine
- * Salt

Steps:

1. Preheat the oven to 170°C (340°F).
2. Using a mixer, finely chop 200 grams almonds with the sugar.
3. In a separate bowl, combine the almond flour mixture with the white and yellow flours, and add 3 pinches of salt.
4. Add the egg yolks, white wine, and cold butter cubes to the mixture.
5. Begin kneading with your hands to create a sandy mixture with large crumbs.
6. Add 50 grams whole almonds to the mixture and evenly distribute it in a BLACK.20/.40 tray.
7. Sprinkle the surface with a couple of tablespoons of sugar and decorate with the almonds (50 grams reserved).
8. Bake for 1 hour 30 minutes.
9. Once cooked, allow the sbrisolona to cool before serving.
10. Enjoy with vanilla ice cream or mascarpone cream, if desired.