Biscuit al cioccolato

Ingredients:

* 4 eggs
* 2 egg whites
* 120 g flour
* 30 g potato starch
* 30 g cocoa powder
* 60 g unsalted butter

Steps:

1. Preheat the oven to 170°C (338°F).
2. In the bowl of an electric mixer, combine the egg yolks, 100 g (1/2 cup) of sugar, and a pinch of salt. Be
3. In a separate bowl, beat the egg whites until stiff peaks form.
4. Gently fold the egg whites into the egg yolk mixture.
5. In a separate bowl, whisk together the flour, potato starch, cocoa powder, and remaining 20 g (1/4 cup)
6. Gradually add the flour mixture to the egg yolk mixture, alternating with the melted butter, and folding ge
7. Pour the batter into a prepared pan lined with baking paper. Smooth the top and bake for 20-25 minutes
8. Let the cake cool completely before slicing and serving.