



Shopping list

- 1 pack of TAGO Maltballs,
- 5 eggs
- 3/4 glasses of sugar
- 3/4 glasses of flour
- 1/4 glasses of potato flour
- 50 ml of cherry liqueur
- 500 ml of whipping cream
- 500 g of mascarpone
- 2 teaspoons of cocoa
- Fresh strawberries
- pinch of salt

Biscuit cake

- Eggs must be at room temperature Separate the white from the yolks. Beat whites onto a stiff foam with a pinch of salt.
- Add a spoon after spoon of sugar to the foam and beat until the sugar crystals are undetectable under your fingers.
- Then add the yolks after yolks and beat until the yolks with the whites form a homogeneous mass.
- Sift both types of flour through the sieve and gently combine using a spatula until a smooth and homogeneous mass is obtained.
- Line the cake tin with baking paper. Move the cake to the cake tin and bake at 160 C For 45 minutes.
- Meanwhile, prepare the cream. Mix the whipping cream and the mascarpone together. Then add the cocoa through a sieve and blend until the ingredients combine. Move the cream to the pastry bag.
- Put the Maltballs into the blender and mix into dust. They will serve as a crisp sprinkling on top of the cake.
- Cool down the biscuit. Cut it in half. Soak the first part in the cherry liqueur Then apply the first layer of cream. Do the same with the second part of the cake.
- Decorate the top with strawberries and Maltballs sprinkle.
- Cool it down in the fridge for a couple of hours.

TAGO products used in the recipe



Maltballs