

4 ingredients Mascarpone Cake



Consejo del chef

Set it aside to cool, unmould, and serve the cake with more icing sugar and some strawberries on top, or as you wish.

Raciones para 6

3 Eggs

120 gr Icing sugar

400 gr Mascarpone cheese

1 Tablespoon Cornflour

Icing sugar

Fresh strawberries

- 1 Preheat the oven to 180 °C.
- 2 Beat the yolks with half of the sugar. When fluffy, add the cheese and cornflour and keep whisking until the batter is soft and well-combined.
- 3 In another bowl, beat the whites until soft peaks form with the other half of the sugar. Incorporate the yolks gradually into the mix with folding movements.
- 4 Once the batter is ready, pour it into a round cake mould lined with parchment paper. Flatten the surface and bake for 50 to 55 minutes or until you poke the cake with a toothpick and it comes out clean.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/tarta-de-mascarpone/>

