



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/en/receta/tarta-de-mascarpone/>

