

# Sunvil Supper Club

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April 2018 - La Torta Sbrisolona



## Ingredients (Serves 10)

- 200gms corn flour
- 200gms sugar
- 200gms butter (at room temperature)
- 150gms peeled almonds
- 50gms unpeeled almonds
- 2 large egg yolks
- 1 tsp vanilla extract
- Grated peel of one lemon

## Method

- Pre heat the oven to 180 c (Gas mark 4)
- Mix the flour, sugar, vanilla extract and lemon zest
- Coarsely grind the peeled almonds with the softened butter
- Add the almond mixture to the flour mixture and mix well
- Add the egg yolks one at a time
- Pour the mixture into a greased and floured 26cm baking dish
- Spread the mixture evenly and decorate with the unpeeled almonds
- Bake for 45 - 60 minutes - or until golden
- Allow to cool.
- To serve it, break it with your hands - this will form a *briciole*

La Sbrisolona is a typical dessert of the city of Mantua. The rule wants it to be eaten in pieces and not sliced.

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