# ZUPPA INGLESE



## INGREDIENTS

**sponge cake**

- 1 pouch Sponge Cake Mix
- 250ml water

**crème patissèrie**

- 1 pouch Crème Patissière Mix
- 1l milk

**chocolate crème patissèrie**

- 100g Gianduia Cream

**alchermes syrup**

- 200ml water
- 100g sugar
- 100g alchermes

**meringue**

- 100g albumen
- 200g sugar

## METHOD

- In a mixer, add the water with the sponge cake mix and whisk at medium speed for 4 minutes.
- Place in a 24 cm cake tin and cook at 160° for at about 25 minutes.
- Prepare the crème patissèrie by blending the ingredients with an immersion mixer and divide it in two parts.
- One of them have to be flavored with chocolate, adding chocolate topping or gianduja cream (for half a dose we recommend 100g of chocolate).
- Boil water and sugar in a pot, turn off and add the alchermes.
- Prepare the dessert by wetting layers of sponge cake with cold alchermes syrup, alternating layers of cream and sponge cake and layers of chocolate cream.
- Close the last layer with the sponge cake.
- Garnish with whipped cream or whipped classic raw meringue using a sac à poche and burnt with a pastry tube.

## PRODUCTS IN THIS RECIPE



Sponge Cake Mix



Crème Patissière Mix



Gianduia Cream