

THE RECIPE

Ring of Saint Aloysius Gonzaga

CULTURE

19_06_2021

RING OF SAINT ALOYSIUS GONZAGA

Ingredients for a 24 cm round tin (6 cm high)

200g almond flour (alternatively whole almonds, without the skin, finely ground in a blender)

150g potato starch

200g butter + enough to brush the cake tin

4 eggs

200g of sugar

1 sachet of yeast

Almond flakes as required.

For the decoration

Icing sugar as required

Preparation

Melt the butter in a small frying pan and leave to cool. Brush the tin with the butter, then sprinkle with the almond flakes, making sure they stick all over it. Place the tin in the fridge.

Whisk the eggs with the sugar until light and fluffy. Add the melted butter, continuing to mix with the whisk. Also add the almond flour and potato starch sifted together with the baking powder, then mix well to perfectly blend the mixture.

Remove the tin from the fridge, and slowly pour the mixture into it; place it in the preheated oven at 170°C for about 30 minutes.

Remove the tin from the oven; turn the ring out of the tin and leave it to cool, then sprinkle it with a few more almond flakes and plenty of icing sugar.