

# Breadcake



A typical traditional recipe from Ticino reworked by the SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

## Preparation



Time required approx. 180 minutes



Difficulty Easy - For all



Portion size 6 people

## Features



Dish Dessert - Cake



Typical product Ticinese bread - 0 km



Suitable in Autumn - For tea break

## INGREDIENTS

### Breadcake

- 120g stale bread
- 4 dl milk
- 20 g egg
- 80 g sugar
- 20 g candied fruit
- 40 g raisin
- 0.04 dl grappa
- 20 g ground almonds
- 20 g pine nuts
- 8 g cocoa powder
- Lemon peel
- Almond flavour

## PREPARATION

### Breadcake

1. Cut the bread into small cubes;
2. Beat the eggs;
3. Grease a hoop mould;
4. Bring the milk to a boil;
5. Add bread into milk;
6. Add cocoa, sugar and leave to stand for a few hours;
7. Add all the remaining ingredients (except pine nuts);
8. Fill the mould;
9. Sprinkle with pine nuts;
10. Bake for 75 minutes at 180 °C.