




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

- 240 g stale bread
- 8 dl milk
- 40 g egg
- 160 g sugar
- 40 g candied fruit
- 80 g raisin
- 1 cl grappa
- 40 g ground almonds
- 40 g pine nuts
- 16 g cocoa powder
- Lemon peel
- Almond flavour

Breadcake

PREPARATION

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.