TORTA MARGHERITA ITALIANA

INGREDIENTS

By Caterina Romano's kitchen

DIRECTIONS

WET INGREDIENTS

4 egg whites

7 yolks

1 ¼ cup of granulated sugar

1 TSP of vanilla bean paste

DRY INGREDIENTS

1 cup of potato flour

1 cup of 00 flour

OTHER

¼ cup of cooled & melted butter

Powdered sugar for topping

NOTE

For best results, all your ingredients need to be at room temperature

1. In a bowl of a stand mixer equipped with a whisk, combine the eggs, yolks, vanilla and sugar.
2. Whisk at high speed, together the ingredients until light in color and frothy; about 4 minutes.
3. Preheat the oven to 350 DF.
4. In a bowl, combine the potato and 00 flour.
5. Use a rubber spatula to fold the dry to the wet ingredients together until well combined.
6. Add and fold in the melted and cooled butter into the batter.
7. Pour the mixture into the prepared 8" cake pan.
8. Bake in the preheated oven for 40 minutes or until a wood skewer inserted into cake comes out clean.
9. Let cool on a wire rack for 10-15 minutes before removing from the baking pan.
10. Dust the cooled cake with icing sugar.
11. Serve with Chantilly cream and berries of your choice.

ENJOY THE TORTA MARGHERITA ITALIANA