



INGREDIENTS



TORTA PARADISO

By Caterina Romano's kitchen

DIRECTIONS

PREPARATIONS

1 1/2 cup of granulated sugar

Zest of 1 lemon

WET INGREDIENTS

6 egg whites

Pinch of kosher salt

1 TSP of vanilla bean extract

6 egg yolks

3/4 cup of melted & cooled unsalted butter

DRY INGREDIENTS

1 1/2 cups of AP flour

3/4 cup of cornstarch

1 1/2 TBSP of baking powder

FILLING

2 3/4 cups of cold whipping cream

1 cup of sweetened & condensed milk

1 TBSP of icing sugar

1 TSP of vanilla bean extract

NOTE

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

1. Preheat the oven to 350 DF.
2. In a small food processor, blitz the sugar and lemon zest together. Set aside.
3. In a bowl of a stand mixer equipped with a whisk, combine the egg whites and the salt.
4. Whisk together at high speed the ingredients until light in color and frothy; about 4 minutes.
5. Gradually add the sugar mixture and the vanilla.
6. Add the egg yolks one at a time. Add the melted butter.
7. For the dry ingredients, combine the flour, cornstarch and baking powder. Mix until well combined.
8. Change the attachment of the stand mixer from a whisk to a paddle.
9. Keep the mixer on stir and sift the flour mixture to the batter one cup at a time. Repeat the procedure until all the flour mixture is combined. Finish mixing the batter with a spatula to ensure that everything is incorporated.
10. Prepare a 9X12" pan by spraying it with cooking spray. Top with parchment paper. Spray with cooking spray and cover with bench flour. Shake off the excess flour.
11. Transfer the batter to the pan and even it out as much as possible.
12. Bake for 25-30 minutes.
13. Place the baked cake on a cooling rack and set aside.
14. In a bowl of a stand mixer fitted with a whisk attachment, combine the whipping cream, condensed milk, icing sugar and vanilla. Continue whipping at high speed until the cream is nice and thick.
15. Cut the cake in half carefully as to not break it. On the lower layer spread the filling all over the cake. Place the top of the cake on top. Gently press down. Refrigerate the cake for 2 hours allowing it to set.
16. When ready to serve, carefully cut the cake into small squares and serve with left over filling on the side.

ENJOY THE TORTA PARADISO