

## PLUM CAKE WITH PEPPERS, OLIVES AND PECORINO



**Chef:** Gianluca Galliera

### Method

Pour the flour and potato starch into the bowl of a planetary mixer fitted with a whisk and add the milk, fresh cream, egg yolks, the cream of pecorino, salt, and pepper, and mix to a smooth dough. Then replace the whisk with a beater for mixing and add the grated Parmigiano Reggiano, the yeast, the basil in julienne strips, the Nostraline olives and the peppers coarsely chopped with a knife. Mix all the ingredients at medium speed for a few minutes. Finally add the hand-whipped egg whites. Grease a rectangular plum cake mould with the non-stick spray, pour in the mixture, decorate with the Nostraline olives and bake in a preheated oven at 170° C for about 60 minutes.

### Menù Ingredients

200 g. Peperonepronto - V41  
50 g. Grancrema di Pecorino - KG1  
80 g. Olive Leccino Nostraline denocciolate - Z91  
q.b. Staccante spray - Q10

### Ingredients

250 g flour  
50 g potato starch  
100 g milk  
100 g cream  
3 egg yolks + 3 whipped egg whites  
50 g grated Parmigiano Reggiano cheese  
salt  
pepper  
15 g instant yeast  
5 g basil