# PLUM CAKE WITH PEPPERS, OLIVES AND PECORINO

## 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

**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.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)