

Date 28/03/23



Recipe Name	Sericaia aux Gorgonzola
Main ingredient	Gorgonzola
Submitted by	Emanuel da Silva
Number of portions	8
Category	Desserts

Amounts		Ingredient
Quantity	Unit	
4	unit	Egg Yolk
4	unit	Egg White
200	gr	Sugar
150	gr	Wheat flour T55
120	gr	Gorgonzola
120	ml	Milk

Procedure	
Steps	Action
1	Grate the cheese
2	Beat the egg whites until soft peak are formed
3	Beat the egg yolks with the sugar, gradually adding the milk
4	Add the cheese to the yolk
5	Add the flour gently
6	Add the egg whites
7	Line an earthenware dish with flour and butter
8	Pour the mixture into the dish
9	Sprinkle with cinnamon, covering the entire surface.
10	Bake at 180° for 20 to 30 minutes

AMOUNT OF WASTE

20	gr	eggshell

Comments

Serve with homemade canned peaches



agrupamento de escolas
Gaia Nascente

