Savoyard biscuit

Recipe for 4

Description

A traditional cake from the alpine regions of Savoie and Haute-Savoie, south east of France.

Ingredients

Biscuit

- 170 Gr Sugar
- 5 Unit(s) Egg yolk
- 5 Unit(s) Egg white
- 75 Gr Flour
- 75 Gr Cornstarch
- 1 Unit(s) Lemon zests

The mould

- 30 Gr Softened butter
- 30 Gr Sugar

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Biscuit

Mix the flour and the corn starch together.

In a bowl, whisk vigorously the yolks with 150 grams of sugar.

Beat the egg whites until stiff then add the remaining 20 grams of sugar.

Fold the egg whites into the yolk/sugar mix with a spatula.

Add the flour and corn starch mix and fold it all together.

Add the lemon zest.

Baking

Line the mould with butter and sugar.

Pour the batter up to 3/4 of the height.

Bake at 375°F (180°C) for 15 minutes.

Then lower the heat down to 325°F (160°C), slightly open the door and bake until you get a golden brown color.

Unmould when just out of the oven and leave to cool on a rack.

Bon appétit!