



# Sponge cake



Categoria

Receitas de Páscoa



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

## Ingredientes



30ml of Victor Guedes  
Extra Virgin Olive Oil  
Reserve

- 340g of sugar
- 8 egg yolks
- 3 eggs
- 30g of flour
- 1 tsp of yeast

1

Start by pre-heating the oven at 200°C.

2

Whisk the whole eggs, sugar and the olive oil until you get a soft and whitish cream.

3

Add the yolks (after going through a strainer) and continue to whisk until they are well mixed.

4

Add the sieved flour, together with the yeast and mix without whisking.

5

Pour the mixture in a tin lined with baking paper and greased with Victor Guedes Extra Virgin Olive Oil Reserve and bake in the oven for 15 minutes.

## Produtos utilizados



Reserve

Extra Virgin Olive Oil



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