

02

Recipe number two

This is a wonderfully traditional recipe. The cake is quickly made and delights sweet tooths of every age. Serve it with fruit compote or fresh berries, or simply enjoy it just as it is!

Podere Riparbella

Agriturismo ecologico

Agricoltura biologica

58024 Massa Marittima, Italia

T +39 0566 91 55 57

www.riparbella.com



Lattaiolo Tuscan milk cake

Ingredients for a round tin (not a springform), 31 cm in diameter.

The tin will be very full.

50g flour (3 heaped tbsp)

4dl milk mix – if it goes lumpy, pass it through a sieve

140–180g sugar, as you like

6 eggs

seeds of half a vanilla pod add and blend briefly

With anise and cinnamon season as the mood takes you
the grated zest of half an orange

5dl milk stir in and taste

Baking: preheat the oven to 190 degrees
butter and flour the tin
bake the cake for about 45 minutes,
then leave it for another 10 minutes if needed to dry
in the switched-off oven with the door ajar.
Cut it in the tin and serve in portions.

AN ECHO FROM MUNICH

Luitgard from Munich wrote to me about it recently: Veronica, I love your lattaiolo! Your dishes are so light and full of ideas, and always regional and authentic. Restful cooking!