TORTA DI PANE FROM MICHA SCHÄRER

🕐 15   🔥 easy

INGREDIENTS FOR 4 PORTIONS

800 ml	Milk
	Pulp from 1 vanilla pod
200 g	QimiQ Classic, room temperature
250 g	White bread
100 g	Amarettini [Italian almond biscuits]
60 g	Sultanas
1 tbsp	Grappa
80 g	Almond slivers
60 g	Cocoa powder
10 g	Lime zest, grated
1 tsp	Cinnamon
2 tbsp	Pine nuts
200 g	Sugar
3	Egg(s)
	Powdered sugar, to dust

METHOD

1. Pre-heat the oven to 150° C (conventionel oven).
2. Bring the milk and vanilla to a boil.
3. Whisk QimiQ Classic smooth, add the milk and mix well.
4. Dice the bread and Amarettini in 1x1 cm cubes and soak in the QimiQ mixture.
5. Soak the sultanas in the Grappa, and add to the bread mixture with the almond, cocoa powder, lime peel, cinnamon and pine nuts.
6. Whisk the sugar and eggs together until fluffy and stir into the mixture.
7. Pour into a 26 cm Ø cake tin lined with baking paper. Bake in the pre-heated oven for approx. 2-2.5 hours. Allow to cool.
8. Portion the cake and serve dusted with powdered sugar.