Gató with XOC&CO

Gató is a traditional Mallorcan dessert that is usually served with ice cream, normally almond ice cream. Its name derives from the French word "gâteau" (which means cake) and has its origins in 18th century pastry-making, although cakes made of almonds were consumed in Mallorca long before that.

· Level of difficulty: easy ·

Quantity

8 S.

Ingredients

180 g Ground raw almonds
180 g Sugar
5 Eggs
1 pinch Grated lemon peel
1 pinch Grated orange peel
150 g XOC&CO cocoa cream

Preparation

1. Separate the egg whites from the egg yolks and whip the egg whites in a bowl until you obtain a homogeneous and dense mass.
2. At the same time, in another bowl, beat the egg yolks with the sugar, the Xoc&Co, the ground almonds and the lemon and orange zest.
3. Now we mix the egg whites with the rest of the ingredients until we obtain the final dough for our gató.
4. Preheat the oven to 160ºC and pour the mixture into a bowl, covering it halfway.
5. Once the oven is heated, bake for approximately 30 minutes.
6. When the time has elapsed, take the cake out of the oven and leave it to cool for about 20 minutes before removing it from the mould.
7. Finally, sprinkle a little icing sugar on top to decorate.