

Zuppa inglese

🕒 30 min

Ingredients

200 g Ladyfingers Schär, 125 ml milk, 125 ml liqueur (or syrup made with water and sugar) Ingredients for the cream: 30 g Schär "Mix Pâtisserie"; Mix C, 1/2 litre milk, 100 g sugar, 1 vanilla pod, 4 egg yolks, 50 g bitter cocoa powder

Method

Start by making the cream. Bring the milk, sugar and vanilla pod to a boil in a saucepan. Meanwhile, beat the egg yolks with the flour and two tablespoons of milk. Add this mixture to the boiling milk, stir well, and return pan to the heat. Remove the vanilla pod from the pan and warm the cream on low heat, stirring often, until thick. Divide the cream into two equal amounts and add the cocoa powder to one of them. Mix the liqueur with the 125 ml of milk, dunk the sponge fingers in the mixture and place them in an ovenproof dish. Pour a layer of the light cream in a dish, cover it with a layer of sponge fingers (soaked in the liqueur mixture), and then pour a layer of the dark cream on top. Continue adding layers until you have used up all ingredients. Allow the Zuppa Inglese to harden in the refrigerator for around 2 hours before serving.

