

# Crunchy crumble with white chocolate

## INGREDIENTS

### CAKE

|              |                 |              |                  |
|--------------|-----------------|--------------|------------------|
| <b>150 g</b> | BUTTER          | <b>150 g</b> | GRANULATED SUGAR |
| <b>200 g</b> | WHEAT FLOUR     | <b>200 g</b> | ALMOND FLOUR     |
| <b>400 g</b> | WHITE CHOCOLATE | SICAO        |                  |



## A METHOD OF PREPARING

- 1** Mix all the ingredients until you get a crumble. Spread it on a baking tray and bake until golden for about 15 minutes at 200 degrees Celsius. Once cooled, heat the white chocolate and mix with the crumble. From the mixture, knead a cake base in a round tin so that the bottom is about 8 mm and the side edges of the tin are 5 mm.
- 2** Cool the whole thing down, burn the metal rim with a blowtorch so that the melted edges let you remove the rim. Cool down again and frost in any colour of your choice.

Bon appétit!

*Smacznego*

