

# Crunchy crumble with white chocolate

## INGREDIENTS

### CAKE

150 g	BUTTER	150 g	GRANULATED SUGAR
200 g	WHEAT FLOUR	200 g	ALMOND FLOUR
400 g	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*

