# Honey cake served with ice cream and crunchy caramel

| Categoria | Tempo de preparação | Dificuldade | Custo | Com quem? | Nº de pessoas |
|---|---|---|---|---|---|
| Doces e Sobremesas | Rápido | Médio | Select | Select | 4 pessoas |

## Ingredientes

1dl Gallo Classic Extra Virgin Olive Oil Clássico

- CAKE
- 250g Flour
- 5 Eggs
- 25g Honey
- To Taste, Lemon Zest
- -
- CARAMEL
- 100g Sugar
- 4 Balls of Ice Cream

## Modo de preparação

1. To prepare the cake:
2. Mix the sugar with the eggs, until you have have a smooth homogenous paste
3. Add the lemon zest, honey and olive oil and then fold in the flour
4. Bake in a greased tray at 180ºC
5. For the crunchy caramel:
6. Heat the sugar in an anti-stick skillet and when the desired caramel color is reached add the Gallo vinegar.
7. Then take from the stove and place the crunchy pieces on a sheet of greaseproof paper, with the help of a tablespoon. Let it cool off.
8. Serve cruchy caramel on top of the ice cream and then sprinkle with cinnamon powder.

*Produtos utilizados*

*Clássico*

Azeite Virgem Extra

*Mais receitas em*

*www.galloportugal.com*

*© 2024 Todos os direitos reservados à Gallo Worldwide*