**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | Sobremesa de ananás (Pineapple desert) |
| **Author:** | Rita Mendes Botelho |
| **Origin:** | Paredes, Portugal |
| **Characteristics:** | It’s a sweet desert. |
| **Who created it?** | My grandma |
| **Why is it special?** | It's a childhood memory, it's something my grandmother who always does, it became a tradition. |
| **When do I eat it?** | In the summer |
| **Ingredients:** | Sponge cake, cream, canned pineapple |
| **Preparation:** | 1st – Whip the cream to stiff peaks, cut the sponge cake into thin slices and cut the pineapple in small pieces.  2nd – In a serving bowl, put a tablespoon of the cream in the bottom, put some (2/3) of the slices of the sponge cake, and top with the pineapple.  3rd – Repeat the process (cream, sponge cake, pineapple) until you reach the top. The last layer should have cream and the pineapple in little pieces. |
| **Servings:** | 5 people |
| **Cooking time:** | 15 – 20 minutes. |
| **Picture:** |  |