

* RECIPE *

TITLE: GRANDMA'S CAKE

50 MINUTES APROX

TOTAL TIME

* INGREDIENTS



60 U. OF RECTANGULAR COOKIES

120ML MILK TO DIP THE COOKIES 

500ML MILK (CUSTARD) 

4 EGG YOLKS 

60G OF FLOUR



100G OF SUGAR



1 CINNAMON SKIN



1 PIECE OF ORANGE AND LEMON PEEL



200G MILK CHOCOLATE (CHOCOLATE CREAM)

50G OF BUTTER



50ML OF MILK CREAM 35% FAT 

CHOCOLATE SHAVING TO DECORATE



PREPARATION OF THE CUSTARD

- WE START BY PREPARING THE PASTRY CREAM. TO DO THIS, IN A CUP, WE DILUTE THE CORNSTARCH WITH 2 OR 3 TABLESPOONS OF MILK AND RESERVE.
- IN A SAUCEPAN, HEAT THE REST OF THE MILK WITH THE ORANGE AND LEMON SKINS AND THE CINNAMON STICK. WHEN THE MILK BEGINS TO BOIL, TURN OFF THE HEAT AND LET IT REST FOR 10 MINUTES.
- IN A BOWL, BEAT THE EGG YOLKS WITH THE SUGAR AND ADD THE MILK BY STRAINING IT. WE ARE ONLY GOING TO USE THE YOLKS, ALTHOUGH IT CAN ALSO BE MADE WITH 2 WHOLE EGGS AND 2 YOLKS.
- IN THIS PART OF THE PREPARATION, WHEN WE UNITE ALL THE INGREDIENTS, WE MUST DO IT WITHOUT STOPPING STIRRING SINCE THE MILK WILL STILL BE SOMEWHAT HOT AND WE MUST NOT LET THE EGG CURDLE.
- POUR THE MIXTURE BACK INTO THE SAUCEPAN AND PUT IT ON THE HEAT. WE ADD THE CORNSTARCH THAT WE HAVE RESERVED AND DILUTED AND, WITHOUT STOPPING STIRRING, WE COOK THE CREAM UNTIL IT HAS THICK.
- RESERVE IN THE FRIDGE FOR AT LEAST AN HOUR WITH A LITTLE PLASTIC WRAP ON TOP SO THAT A CRUST DOES NOT FORM ON THE SURFACE.

PREPARATION OF THE CHOCOLATE CREAM

- NOW WE PREPARE THE CHOCOLATE CREAM. TO DO THIS, IN A SAUCEPAN ADD THE CHOPPED CHOCOLATE AND CREAM. OVER LOW HEAT, STIRRING CONSTANTLY, MELT ALL THE INGREDIENTS UNTIL YOU GET A SMOOTH, LUMP-FREE CREAM.
- REMOVE FROM HEAT AND ADD THE BUTTER, STIRRING UNTIL MELTED. WE BOOKED.

ASSEMBLY OF THE BISCUIT CAKE AND FINAL PRESENTATION

- TO ASSEMBLE THE CAKE, AND ONCE THE MOLD HAS BEEN CHOSEN (IN OUR CASE WE HAVE USED A 40 X 27 CM RECTANGULAR GLASS DISH), WE PLACE A FIRST LAYER OF COOKIES ON THE ENTIRE SURFACE OF THE MOLD. THE COOKIES ARE SLIGHTLY SOAKED IN MILK, WITHOUT SOAKING THEM, BEFORE PUTTING THEM IN THE MOLD.
- WITH THE CREAM ALREADY COLD OR AT LEAST WARM, COVER WITH HALF OF THE PASTRY CREAM. PLACE A SECOND LAYER OF BISCUITS SOAKED IN MILK AND COVER AGAIN WITH THE REST OF THE CREAM. IT IS IMPORTANT THAT THE PASTRY CREAM IS LUKEWARM OR COLD AND THE CHOCOLATE CREAM LUKEWARM. SINCE THEY COULD DISSOLVE THE COOKIES OR CAUSE THEM TO MOVE ONCE PLACED.
- COVER WITH THE LAST LAYER OF COOKIES SOAKED IN MILK. POUR THE CHOCOLATE CREAM COVERING THE ENTIRE SURFACE. LET THE CAKE COOL COMPLETELY TO ROOM TEMPERATURE BEFORE PUTTING IT IN THE FRIDGE.