

Bollo maimon



Provincia

Salamanca

Ingredients

(for 4 persons)

- 4 eggs.
- 150 g starch flour.
- 100 gr of sugar.
- 1 tablespoon brandy.
- Grated rind of 1 lemon.
- 2 tablespoons powdered sugar.

Preparation method

With a rod, mix the eggs with the sugar, the brandy and the grated lemon rind, beating until the mixture is foamy and whitish. Incorporate gradually the flour until it is well mixed. Pour the mixture into a cake mould with a hole in the middle. Previously spread the mould with butter. Insert the mould in the oven heated to 180° and bake about 25 minutes until the cake is golden. Cover with powdered sugar. Let it cool and remove from the mould.

Ring-shaped bun that can be of different sizes, although its approximate dimensions are typically of 20 cm in diameter. It has a typical color of the sponge cake and its external surface is quite smooth and homogeneous. Its texture is very fine and fluffy. This cake is usually eaten wet in chocolate. It is also known as Rosco de Bodas Salmantino and Dulce de Esponsales.