

# Ponche of Segovia



## Provincia

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Segovia

## Ingredients

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For the sponge:

- 75 gr of flour (preferably Biscuit flour).
- 3 eggs.
- 30 g of sugar.
- Add a little water to help in the mix.

For the cream:

- 1/2 litre of milk.
- 50 gr of sugar.
- 50 gr of flour (Maizena preferably).
- 3 egg yolks.

## Preparation method

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Beat the eggs and then add the sugar and the flour. Place the dough on a flat tray and put it to the oven for 10 minutes at 160 °C. The oven should have been previously heated.

For the preparation of the filling, in a bowl beat the egg yolks together with the sugar and flour; add all this to the milk with a zest of lemon, previously heated stirring until it thickens.

Finally, to make the cake cut the sponge into rectangles, putting a layer of sponge, previously covered with a syrup (sugar and water), then a layer of custard, then sprinkle with a little cinnamon; then another layer of sponge in the same conditions as the previous one, i.e. covered with syrup. Once made the final cake with these layers, cover it with a thin layer of marzipan and sprinkle all this with powdered sugar. Embellish the cake with the help of a red iron.