

*From the ferrarese tradition*

## *The TENERINA cake*

A pride and specialty of Ferrara, the Tenerina cake, prepared a dark chocolate, butter, sugar, egg and little flour base, once out of the oven, it is still small, with an extremely soft, humid centre. Delicious for chocolate lovers!

### *Ingredients.*

200 gr. dark chocolate  
125 gr. butter  
2 eggs  
100 gr sugar  
2 tablespoons of flour  
a pinch of salt.

Melt the chocolate in a double boiler until it becomes creamy and smooth. Add the butter into cubes and let the mixture cool. In the meantime, mount the egg yolks with sugar and beat them well until the mixture is light and fluffy. While still beating, add the butter and chocolate mixture to egg yolks and sugar, and flour (1 tablespoon): pour the cream into a large bowl. In the mixture is too thick, add a little bit of milk, since it shall be smooth and creamy.

Besides, mount the egg whites with a pinch of salt, beat until a compact white cream is made, then embed the gently to the chocolate mixture (from bottom to top). Grease and flour a 24 cm cake tin and pour in the cake batter: bake in a preheated oven at 180° for 25-30 minutes, then turn off the oven let the cake cool with the oven door ajar. Once it is cool, place it on a serving dish and sprinkle with powdered sugar.