



ALL'OPERA IN TRENTINO DAL 1870

## TORTA SIMONA



### INGREDIENTS

300 g spelt flour La Farrina  
2 whole eggs  
Approx. 350 ml milk  
Salt

### PREPARATION

Beat the egg whites until stiff with a pinch of salt.

In a bowl, combine the flour, egg yolks and milk and mix them together with a whisk until you have a very smooth mixture, then add the egg whites. The mixture should then be quite fluid, but not too liquid.

Pour the batter into a non-stick baking tray and bake for approx. 40 minutes at 180°C.

Leave the cake to cool and serve with jam, honey or vegetables and cheese, depending on your preferences.

