



Bread chocolate cake

By Chef Francesco Vincenzi

This delicious cake can be prepared with leftover ingredients such as old bread and biscuits at the bottom of the bag. Variations can be made depending on what is available in your kitchen and on everyone's tastes. The most important ingredient is to have fun baking it together!

Serving: ideal for 4/6 people

INGREDIENTS	METHOD
<ul style="list-style-type: none">• 100 g of old, dry bread• 100 g of amaretti biscuits (or other dry biscuits, even a little crumbled)• 75 g of sugar• 75 g of dark chocolate (or what's at home, even different leftovers)• 185 ml of fresh liquid cream (alternatively, 85 ml of seed oil plus 100 ml of whole milk)• 2 eggs• 5 g of baking powder• Butter (for the pan)• Star anise• Aniseed	<p>Chop the old dry bread (like breadcrumbs) and bring the liquid cream to boil together with the star anise and aniseed. Let it cool and filter.</p> <p>Chop the biscuits and the chocolate into small pieces.</p> <p>Whip the eggs with the sugar - they must become pretty foamy - then add the cream at room temperature to the whipped eggs and mix slowly.</p> <p>Add the breadcrumbs, the crumbled biscuits, the baking powder, and the chopped chocolate and mix slowly together.</p> <p>Spread the tray with butter and pour the mixture, then bake in a preheated oven at 170° for 30 minutes, with a low fan.</p> <p>Let it cool to room temperature.</p>