

SERICÁ

Serving 8

INGREDIENTS:

1 l of whole milk

12 eggs

125 g flour

400 g sugar

1 lemon

1 cinnamon stick

ground cinnamon

a pinch of salt

a can/jar of plums in syrup (optional)

PREPARATIONS:

1. *Beat the egg yolks with the sugar until fluffy.*
2. *Boil the milk with the salt, cinnamon stick and lemon peel, and let it cool for a while.*
3. *In a pan, blend the flour with the milk and then with the eggs/sugar mix. Put the pan over low/medium heating and keep stirring until it thickens. Remove from heat and let it cool.*
4. *Beat the eggs whites until stiff and then fold them into the milk/eggs mix (should be cold or slightly warm, not hot). Pour the mix into an oven dish and sprinkle with the ground cinnamon. Should be completely covered and brown on top.*
5. *Cook in the oven (250 C). It will crack during cooking but that is the desired effect.*
6. *Serve cool or slightly warm, if possible with plums in syrup.*