
RED CURRANT CAKE

210g flour
140g margarine
3 egg yolks
5 table spoons milk

Prepare a dough from these ingredients. Spread the dough on a baking tray with a rolling pin. Bake at 200°C until the dough starts almost browning.

3 egg whites

Beat the egg whites.

300g sugar
400 - 500g red currants

Mix the sugar with the red currants, then add the beaten egg whites and mix carefully.

Spread the mix on the dough and bake at 150°C until the egg white turns "gold-brown".

