



Orange butter and cake *mantequilla de naranja*

Serves 12

5 spoons of orange juice, 1 ½ teaspoon of orange zest, 80 grams fine sugar,
100 grams butter, 6 egg yolks

Preparing

Heat the orange juice, orange zest, sugar and butter slowly until all is liquid and mixed well. Take the steel pan from the heat and stir the egg yolks well through the mixture. Put the steel pan on the heat and slowly stir for about 8 minutes till it finally gets thick. Don't let it boil otherwise it will get sorted. Let the mixture cool down in the fridge.

Finishing

Cut the cakes in half's and spread the butter on it. Decorate with powdered sugar.

Serve with ice cream, a small glass of Grand Marnier and/or red fruits

