



## Merindella Cake

**Basic Recipe: 5 pieces, Ø 16 cm**

- 750 g Shortpastry
- 1250 g Fresh fruits
- 250 g **Cristaline** 40 °C
- 500 g **Bon Citron**
- 50 g Almonds sliced, roasted

### Almond Filling

- 1000 g **Mandella**
- 400 g Water
- 6 g **Sizilia, lemon essence**
- 700 g Butter, soft

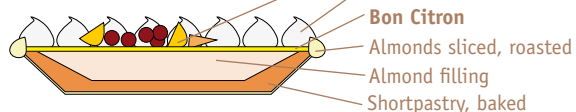
▶ Mix **Mandella** with water and leave for 20 minutes to rest. Whip up with butter and **Sizilia**.

### Meringue

- 500 g Water
- 60 g **Ovasil, meringue mix**
- 600 g Sugar
- 300 g Sugar

▶ Mix water and **Ovasil** and whip up, add 600 g sugar step by step and stir in 300 g sugar at the end of whipping time.

Fit together as shown in the illustration:



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