

## **MOUTHWATERING ZUCCOTTO**

INGREDIENTS: 150 G DARK CHOCOLATE - ONE ROUND SPONGE CAKE (APPROX. 350 G), 20 G UNSWEETENED COCOA POWDER, 500 G WHIPPING CREAM, 80 G ICING SUGAR, 80 G CHOPPED MARRONS GLACÉS, 100 G NOUGAT, 50 G SHELLED ALMONDS, 50 G TOASTED NUTS, 1 SHOT GLASS OF LIQUEUR (KIRSCH, RUM).

ROUGHLY CHOP THE CHOCOLATE, NOUGAT, ALMONDS AND MARRONS GLACÉS;  
ADD THE CREAM WHIPPED TOGETHER WITH THE ICING SUGAR. DIVIDE THE MIXTURE INTO TWO EQUAL PORTIONS, ADDING THE COCOA POWDER TO ONE OF THEM. CUT THE SPONGE HORIZONTALLY INTO TWO DISCS APPROX. 1 CM THICK. FROM ONE OF THEM CUT OUT TWO CIRCLES: PLACE ONE ON THE BOTTOM OF A PLASTIC PUDDING MOULD AND MAKE RECTANGLES FROM THE OTHER TO LINE THE SIDES. PUT THE SECOND DISC TO ONE SIDE. USING A BRUSH DIPPED IN THE LIQUEUR, BRUSH THE BOTTOM AND THE SPONGE RECTANGLES FOR LINING THE SIDES OF THE MOULD. POUR THE TWO MIXTURES INTO THE MOULD FORMING TWO DISTINCT LAYERS. COVER WITH THE LIQUEUR-BRUSHED SPONGE DISC, COVER WITH SILVER FOIL AND PLACE THE ZUCCOTTO IN THE FREEZER FOR AT LEAST 3 HOURS. KEEP AT ROOM TEMPERATURE FOR AROUND 30 - 40 MINUTES BEFORE SERVING. WHEN SERVING, TURN UPSIDE DOWN ONTO A SERVING DISH, AND GARNISH AS DESIRED WITH COCOA POWDER.