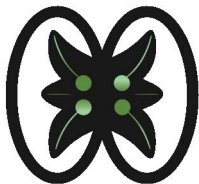


# Italian Marble Torta Nua

with Vanilla Cream

This marble cake dotted with Italian pastry cream is a decadent blend of tastes and textures. If you want to be transported to Italy, try it with an espresso or cappuccino!



## the Cake

### VANILLA CAKE MIX

#### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{2}{3}$  cup mild extra-virgin olive oil (134g)
- $\frac{1}{2}$  cup buttermilk (120g)
- 2 tablespoons unsweetened cocoa powder

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the buttermilk and the vanilla cake mix. Beat on low speed for one minute until combined. Stir a third of the cake batter with the cocoa powder.

Pour a third of the vanilla batter into the prepared pan. Alternatively add the chocolate batter and the remaining vanilla batter to the pan. Swirl with a fork in a figure eight pattern, then dot with spoonfuls of cool vanilla cream.

Bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

## the Cream

#### YOU WILL NEED

- 2 egg yolks
- 1 cup milk (240g)
- $\frac{1}{4}$  cup granulated sugar (50g)
- $\frac{1}{4}$  cup all-purpose flour (30g)
- $\frac{1}{2}$  teaspoon vanilla extract

Beat egg yolks, sugar and vanilla on high speed until light and fluffy.

Add the flour and continue to mix until smooth.

Heat milk in a pan over low heat until just simmering.

Remove from heat and gradually pour or spoon the flour-egg blend into the hot milk, whisking continuously.

Return custard to a simmer over low heat for about 3 minutes (do not boil!). Whisk frequently until thick and creamy with a yogurt-like consistency.

Place in a glass bowl and cover with plastic wrap. When cool, store refrigerated for up to 3 days.