

MOLOTOFF



Ingredients

- 8 eggs
- 8 coffee spoons sugar
- Caramel

Preparation

1. Separate the egg whites from the yolk.
2. Whip the egg whites until you obtain a firm meringue
3. Add the sugar to the egg whites
4. Add the caramel (the quantity depends on your taste and the colour you want to give to the pudding)
5. Add the preparation in a cake mold that has been buttered
6. Bake in hot oven (pre-heated at 180° C) for about 5 minutes
7. Let it cool.
8. Mix the egg yolks with 8 spoons sugar
9. Cook the egg yolks/sugar mixture with a little bit of milk (careful that it doesn't become too liquid". It has to keep a "creamy" consistence)
10. Pour the egg yolk cream over the "Molotoff"

