

COCA BREAD WITH MAYONNAISE



Preparation time: 30

Cooking time: 30

Preparation

1. Prepare the mayonnaise: separate the egg yolk (the egg must be at room temperature). In a mortar, add the yolk, a pinch of salt and a few drops of lemon or vinegar and stir continuously, adding the oil little by little until all the ingredients have emulsified to obtain the texture of mayonnaise.
2. Mix the mayonnaise with the water and then add the sugar, flour and baking powder, stirring the whole mass until you get a consistent texture.
3. Preheat the oven to 180° top and bottom.

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4. Once the mixture is ready, put it into a baking paper lined mould.
5. Put the mould in the oven for 30-40 mins.
6. Leave to cool and top with chocolate cream and herb leaves for decoration.

Ingredients used in this recipe: 250ml water, 250g homemade mayonnaise (or canned), 200g sugar, 360g wheat flour and 1 sachet of baking powder.