



Torta de Pastores

Description

This is a great cake made from rice pudding left overs. Very popular in the Cauca region or west coast of Colombia, it is usually served at Christmas, but delicious at any time of year.

Torta de Pastores or Shepherd's Cake (English version below)

Ingredientes

- 2 tazas de arroz con leche (ver receta)
- 1 tazas de bizcochuelo desmenuzado (Madeira cake)
- 2 cucharadas de mantequilla
- 200 gramos de queso blanco rallado o queso Philadelphia
- 2 huevos batidos
- 1 cucharadita de canela en polvo
- 1/4 de taza de uvas pasas
- 1/2 cucharadita de nuez moscada
- 1 copa de vino moscatel u oporto

Preparacion

1. Pre calentar el horno a 180° Celsius – 350° Fahrenheit de temperatura o gas marca 4.
2. En un tazón mezclar suavemente todos los ingredientes.
3. Poner la mezcla en un molde previamente engrasado y enharinado.
4. Cocinar en el horno por 20 minutos o hasta que este ligeramente dorado.
5. Sacar del horno a una superficie segura y dejar enfriar.

Shepherd's Cake (English version)

Ingredients

- 2 cups rice pudding (see recipe)
- 1 cup crumbled sponge cake (Madeira cake)
- 2 tablespoons butter
- 200 grams of grated cheese or cheese Philadelphia
- 2 eggs, beaten
- 1 teaspoon ground cinnamon
- 1/4 cup raisins
- 1/2 teaspoon nutmeg

Preparation

1. Preheat oven to 180° Celsius – 350° Fahrenheit of temperature or gas mark 4.
2. In a bowl mix all ingredients gently.
3. Put the mixture into a greased and floured mold.
4. Bake for 20 minutes or until lightly browned.
5. Remove from oven to a safe area and allow to cool.