

# PIONONO WITH DULCE DE LECHE AND STRAWBERRIES

Prepared by: Natalie O'Dell Crocker, November 2018

Source: Mallmann on Fire

## FOR THE PASTRY

Butter and flour for the pan

6 large eggs

⅓ cup sugar

1 teaspoon fine salt

1 teaspoon vanilla extract

½ cup cake flour, sifted twice

## FOR THE FILLING

1 pound dulce de leche, preferably La Salamandra

1 pint strawberries

Vegetable oil

To prepare the cake, heat an horno or the oven to 375 degrees, with a rack in the lower third. Butter a 12-by-16-by-¾-inch rimmed baking sheet, line it with parchment paper, and butter and flour the paper. Set aside.

Break the eggs into the bowl of an electric mixer and add the sugar, salt, and vanilla. Beat with the whisk attachment at high speed for 5 to 10 minutes, until the mixture is very thick and light and forms a ribbon when the beater is lifted. With a rubber spatula, fold in the sifted flour, taking care to break up any lumps.

Pour the batter into the prepared pan and spread it evenly. Bake for 10 minutes, or until the cake is firm to the touch and is beginning to pull away from the sides of the pan. Lay another piece of parchment on top of the cake and invert it onto the paper. Cover with a damp kitchen towel and let it cool completely.

Have a bowl of hot water on hand. Spoon the dulce de leche onto the cooled cake and spread it evenly with a spatula until the surface is covered, leaving a ¼-inch border. You may need to dip the spatula in the hot water at intervals if the dulce de leche gets too sticky.

If the strawberries are large, halve or quarter them. Scatter them evenly over the dulce de leche. Using the parchment to help you, roll up the cake from a short end as you would a jelly roll. If the cake sticks, sprinkle some hot water onto the back of the parchment paper to help release the cake. Turn the roll seam side down and cut it into 8 slices.

Heat a charcoal grill or a large ridged cast-iron grill pan over medium-high heat. Brush the grill or pan generously with vegetable oil. Arrange the slices of pionono on the hot surface, spaced well apart (cook in batches if necessary), and grill for about a minute, until nicely marked on the bottom. Using a wide sharp-edged spatula, transfer the grilled pionono to individual dessert plates and serve immediately.

*Natalie's Notes: I would not make this again.*