



The Crescionda is a low, soft cake, made up of three layers: the bottom layer is made of macaroons and flour, the middle layer is light and soft, resembling thick custard, and the top layer is dark brown and made of chocolate. The ingredients are: milk, eggs, sugar, crumbled macaroons, grated lemon rind, grated dark chocolate. The eggs and sugar are beaten together in a bowl, the other ingredients are added and mixed together. This runny mixture is then poured into a well-greased oven dish and should be about 2-3 cm thick. It is cooked in a moderate oven until firm but soft. This is a fresh product and should be kept at a temperature of about 6° to 8° for no more than 1 or 2 days.