Coca Cristina

Yield: 6 pieces

Ingredients

Dough

Egg — 1 pcs
White sugar (for the meringue) — 130 g
Lemon (zest only) — 1 pcs
Ground cinnamon — pinch
Ground almonds — 130 g
Wheat flour — 130 g
Raising agent for baking (double sachet of powdered gaseosa) — 1 pcs
Whole milk — 130 g
Wafers of about 15 cm — 6 pcs
White sugar (for sprinkling) — 30 g

Steps

1. Separate the white from the yolk of the egg and set both aside.
2. Whisk the white with the white sugar until you have a firm, glossy meringue.
3. Add the yolk, the zest of the lemon and a pinch of ground cinnamon, and mix with the spatula using folding movements.
4. In another bowl mix the ground almonds, the wheat flour and the raising agent for baking.
5. Add that dry mixture and the whole milk to the bowl of meringue little by little and alternately, with folding movements so as not to lose the air, until the batter is even, slightly thick and with no traces of flour.
6. Preheat the oven to 180 °C with top and bottom heat. Line the trays with baking parchment and spread the wafers of about 15 cm over them in batches, depending on the space in your oven.
7. Divide the batter equally over all the wafers in the batch and sprinkle the white sugar on top.
8. Bake for 15 to 20 minutes, until the cocas are lightly golden.
9. Take them out of the oven and let them cool completely on a rack before serving.

Sources

Coca Cristina (Bon Viveur, Marina Corma): https://bonviveur.com/es/recetas/coca-cristina
Receta tradicional de la coca Cristina (Turisme Diputación de València): https://turisme.dival.es/receta-tradicional-de-la-coca-cristina/