

Argentinian Sweets with Dulce de Leche

ROGEL

For the dough:

1 egg
8 yolks
4 tbsp (half a stick) melted unsalted butter
2 tbsp water
2 tbsp sugar
2 tbsp alcohol

For the filling:

1 ½ can dulce de leche

For the merengue on top:

4 egg whites
8 tbsp sugar

For the dough:

If you have a food processor, you can put all the ingredients in it until a dough is formed, and then knead it for a minute on the counter to make sure all the ingredients are well combined.

If not, put the flour in a large bowl and make a hole in the center. In another bowl, mix together the egg, yolks, water, butter, sugar and alcohol. Then pour the mixture into the large bowl with the flour. Start slowly incorporating the flour to the center of the bowl to create a dough. Knead until it is smooth and soft.

Cut the dough into 10 balls and cover them with plastic food wrap film. Let it rest for 30 minutes so the gluten can relax.

Preheat the oven to 450 F.

Start stretching each ball of dough with a rolling pin until it is super thin and round (around 11 in), pinch them with a fork before placing in the oven to avoid big air bubbles and bake until edges are brown.

Once you have all the layers cooked and chilled, assemble the cake starting with a layer of dough on the serving plate, then spread some dulce de leche on top and another layer of dough. Continue doing the same until you put the last layer of dough on top.

Make the (Swiss) merengue by heating the egg whites with the sugar in a metal bowl over a *baine marie* (a pot with boiling water) until you can't feel any sugar granules with your finger tips and the mixture is warm. Then place the bowl in the stand mixer with the whisk

attachment and turn it to max speed (same with an electric hand mixer while you hold the bowl with one hand). Whisk until the bowl has come to room temperature meaning the merengue is formed, creating firm and tall peaks when you lift the whisk. Finish decorating the cake putting the merengue over the cake.

CHOCOTORTA

2 packages Cream Cheese at room temperature

1 can Dulce de Leche

2 boxes Chocolate Graham Crackers

2 cups Milk

1. In a large bowl mix the cream cheese and the dulce de leche with a spatula.
2. Pour the milk in a bowl and put some cookies in the milk until they are just wet (don't let them sit in the milk for too long because they will soften too much and become mushy), then place the cookies on the dish where you'll be serving the cake. Continue doing the same until the first layer is done.
3. Put some of the cream mixture on top and spread evenly.
4. Put more wet cookies on top and continue this procedure until you have several layers of cookies and cream.
5. Refrigerate for at least 2 hours before serving.
6. You can decorate the top with some crushed cookies fruit, candies, dulce de leche, melted chocolate, etc.

COQUITOS

2 ½ cups Unsweetened Coconut Flakes

1 cup Sugar

2 eggs

1 egg yolk

½ lemon Zest

½ can Dulce de Leche

1. Preheat oven to a high temperature (450 F)
2. Mix the coconut with the sugar, eggs, egg yolk and lemons zest until fully combined.
3. Create small pyramids of the mixture using your hands, and then fill the base of it with dulce de leche using a piping bag. Cover the hole with more of the coconut mixture and place on a baking tray with parchment paper.
4. Bake in oven for 10 minutes or until slightly golden.