

CHOCOLATE AND AMARETTO CAKE

Basic level

AMARETTO CAKE

SILKY CAKE	1.000g
Seed oil or butter - (soft)	300g
water	250g
eggs	350g
Amaretto cookie - (crumble)	200g
GRANELLA DI CIOCCOLATO	250g

Mix all the ingredients in a planetary mixer equipped with a paddle or heavy wire whisk for 5 minutes at medium speed. Place the dough in the moulds filling them by 2/3 (450-500 g of dough for moulds with a 20 centimeter diameter). Decorate the surface with CHOCOLATE GRAINS. Bake a 180-200°C; baking time depends on the size of the cakes (23-30 minutes for moulds with a 20 centimeter diameter). When completely cooled off, dust with BIANCANEVE PLUS and HAPPYCAO.