



CHOCOLATE AND AMARETTO CAKE

chef Basic level

AMARETTO CAKE

INGREDIENTS

SILKY CAKE

Seed oil or butter - (soft)

water

eggs

Amaretto cookie - (crumble)

GRANELLA DI CIOCCOLATO

PREPARATION

1.000g Mix all the ingredients in a planetary mixer equipped with a paddle or heavy 300g wire whisk for 5 minutes at medium speed. Place the dough in the moulds 250g filling them by 2/3 (450-500 g of dough for moulds with a 20 centimeter 350g diameter). Decorate the surface with CHOCOLATE GRAINS. Bake a 180-200g 200°C; baking time depends on the size of the cakes (23-30 minutes for 250g moulds with a 20 centimeter diameter). When completely cooled off, dust with BIANCANEVE PLUS and HAPPYCAO.