

# ALICE CAKE WITH LEMON

Basic level

BAKED CAKE

## SHORTCRUST PASTRY

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|---|---|---|
| TOP FROLLA | 1.000g | Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.<br>Cover the dough and refrigerate for 1 hour at least. |
| unsalted butter 82% fat | 350g | |
| caster sugar | 120g | |
| eggs | 150g | |

## CAKE MIXTURE

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|---|---|---|
| ALICE'S CAKE | 1000g | Knead all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at low speed. |
| water | 375g | |
| seed oil | 375g | |

## FINAL COMPOSITION

Roll the dough into layers and use them to line some 20cm diameter cake moulds.
Spread a thin layer of CREMIRCA (150g) onto the shortcrust base.
Pour a the cake mixture (300g) and decorate the surface with stripes of CREMIRCA LIMONE.
Bake at 180-200 for about 30-35 minutes.
Let cool down completely, cover with MIRAGEL and sprinkle with BIANCANEVE PLUS.

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