



# ALICE CAKE WITH LEMON

chef Basic level

BAKED CAKE

## SHORTCRUST PASTRY

### INGREDIENTS

#### TOP FROLLA

unsalted butter 82% fat

caster sugar

eggs

### PREPARATION

1.000g Knead all the ingredients in a planetary mixer with the paddle attachment, 350g until the dough is well-combined.

120g Cover the dough and refrigerate for 1 hour at least.

150g

## CAKE MIXTURE

### INGREDIENTS

#### ALICE'S CAKE

water

seed oil

### PREPARATION

1000g Knead all the ingredients in a planetary mixer with the paddle attachment

375g for 5 minutes at low speed.

375g

## Final composition

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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.