



ALICE CAKE WITH LEMON

🏠 Basic level

BAKED CAKE

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
caster sugar
eggs

1.000g
350g
120g
150g

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough and refrigerate for 1 hour at least.

CAKE MIXTURE

ALICE'S CAKE

water
seed oil

1000g
375g
375g

Knead all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at low speed.

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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made simple.