



# 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.