

VALSER CAKE

INGREDIENTS

DOLCE VARESE

unsalted butter 82% fat eggs cinnamon powder all-purpose flour

PREPARATION

1.000g DOLCE VARESEg 1.000 butter or cream margarineg 600whole eggsg
600g 300cinnamon in powderg 4flourg 400Whip DOLCE VARESE, butter or cream
300g margarine, eggs and cinnamon in planetary mixer with heave wires whisk
4g for about 5 minutes. Add the flour gently stirring. In a round pie tin already
400g greased and floured, deposit an uniform layer of mixture using a pastry bag
with smooth nozzle n. 10, shaping a light border and a grid. Fill the gaps with
raspberries filling or extra jam. Bake at 180-200°C for 30-35 minutes reaching
complete goldbrowning.

Final composition

Place a uniform layer of dough in a buttered and floured baking pan with a sac à poche. Form a light border and grill. Then deposit in the empty spaces the CONFETTURA EXTRA LAMPONI.

Cook at 180-190 C for 30-35 minutes and in any case until golden brown.

Allow to cool down slightly and then unmold it.