

VALSER CAKE

Basic level

DOLCE VARESE	1.000g	DOLCE VARESEg 1.000 butter or cream margarineg 600whole eggsg 300cinnamon in powderg 4flourg 400Whip DOLCE VARESE, butter or cream margarine, eggs and cinnamon in planetary mixer with heave wires whisk for about 5 minutes. Add the flour gently stirring. In a round pie tin already 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.
unsalted butter 82% fat	600g	
eggs	300g	
cinnamon powder	4g	
all-purpose flour	400g	

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.