

CARAMEL RING-SHAPED CAKE

Basic level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

-BISCUIT RECIPE:

BISCUIMIX	500g	Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.
water	300g	
eggs	300g	

-BISCUIT RECIPE:

liquid cream 35% fat - (35%m.g.)	1.000g	Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.
LILLY CARAMEL	200g	
water	200g	

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Extraordinary made simple.