



CARAMEL RING-SHAPED CAKE

👤 Basic level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

-BISCUIT RECIPE:

BISCUIMIX

water
eggs

500g
300g
300g

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.

-BISCUIT RECIPE:

liquid cream 35% fat - (35% m.g.)

LILLY CARAMEL

water

1.000g
200g
200g

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.