

# **CARAMEL RING-SHAPED CAKE**

## -Biscuit recipe:

## **INGREDIENTS**

**BISCUIMIX** 

water

eggs

## **PREPARATION**

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:

#### **INGREDIENTS**

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

LILLY CARAMEL

water

#### **PREPARATION**

1.000g Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer.

200g Spread evenly the dough on a baking tray with baking paper, to a thickness

200g 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.