



COCONUT CAKE (TOP CAKE)

chef Basic level

BAKED CAKE

COCONUT CAKE

INGREDIENTS

TOP CAKE

unsalted butter 82% fat

eggs

all-purpose flour

GRANCOCCO

PREPARATION

1.100g Whip TOP CAKE, eggs, butter and flour in a planetary mixer with the whisk

600g attachment at medium speed for 5 minutes.

600g At the end of the whipping, gently combine GRANCOCCO to the mixture.

100g

500g

Final composition

Butter and flour the cake pans and pour the mixture in.

Bake at 180-190°C for about 35-40 minutes (depending on the size of the pan).

Let cool down, then dust with BIANCANEVE PLUS.