



BASQUE CAKE

chef Intermediate level

Soft cake

SABLE' BRETON BASE

INGREDIENTS

TOP FROLLO

unsalted butter 82% fat

eggs

VIGOR BAKING

salt

PREPARATION

1.000g Combine all the ingredients in a mixer equipped with the paddle

400g attachment at low speed for 3 minutes.

150g Roll the sable' between two sheets of baking paper at a height of 3-4 mm.

10g Keep it in the fridge at least for 30 minutes.

5g

GREEN APPLE CUSTARD

INGREDIENTS

fruit juice

TOP CREAM

PREPARATION

290g Mix the ingredients with a whisk.

120g Leave to rest for three minutes.

Mix again to obtain a smooth and velvet cream.

Final composition

Line a cake pan with a layer of sable' breton.

Fill the center of the cake with the apple custard.

Cover with another layer of sable' breton.

Brush with egg and make decorative strips with a fork.

Bake at 180-190°C for about 40 minutes.

Once cold, unmold, sprinkle the edge of the cake with BIANCANEVE PLUS, create a spiral with CHOCOCREAM CARAMEL FLEUR DE SEL in the center of the dessert.

Decorate with FRUTTIDOR MELA and a CHOCOLATE APPLE DOBLA.