



GÂTEAUX DE VOYAGE

CARAMEL

👤 Intermediate level

CARAMEL TRAVEL CAKE

CARAMEL CAKE DOUGH

ALICE'S CAKE

water
seed oil
flour

JOYPASTE CARAMEL

1000g
400g
375g
100g
30g

Mix all the ingredients in a planetary mixer with paddle attachment for 6 minutes at medium speed. Fill the molds, previously oiled, and cook at 160°C for approximately 40 minutes. Cool down and remove from the mold.

CARAMEL NAMELAKA

milk 3.5% fat
GLUCOSIO
SINFONIA CARAMEL ORO
LILLY NEUTRO
liquid cream 35% fat

250g
10g
340g
40g
200g

Bring milk and glucose to the boil. Pour the boiling liquid over the chocolate and lilly and blend. While blending, add the cream and leave to rest overnight in the refrigerator.

FINAL COMPOSITION

Whip the namelaka in a planetary mixer until it becomes fluffy.
Fill the caramel cake with the namaleaka, pair and leave to rest in the refrigerator for an hour.
Dip the cake by half in the caramel glaze.
Decorate the dessert with tufts of namelaka, caramel cream, caramel cubes and DOBLA decorations.



Extraordinary
made simple.