



GÂTEAUX DE VOYAGE CARAMEL

chef Intermediate level

CARAMEL TRAVEL CAKE

CARAMEL CAKE DOUGH

INGREDIENTS

ALICE'S CAKE

water

seed oil

flour

JOYPASTE CARAMEL

PREPARATION

1000g Mix all the ingredients in a planetary mixer with paddle attachment for 6 minutes at medium speed.
400g Fill the molds, previously oiled, and cook at 160°C for approximately 40 minutes.
375g Cool down and remove from the mold.
100g
30g

CARAMEL NAMELAKA

INGREDIENTS

milk 3.5% fat

GLUCOSIO

SINFONIA CARAMEL ORO

LILLY NEUTRO

liquid cream 35% fat

PREPARATION

250g Bring milk and glucose to the boil.
10g Pour the boiling liquid over the chocolate and lilly and blend.
340g While blending, add the cream and leave to rest overnight in the refrigerator.
40g
200g

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.