



# GÂTEAUX DE VOYAGE CARAMEL

👩🍳 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
- 400g minutes at medium speed.
- 375g Fill the molds, previously oiled, and cook at 160°C for approximately 40
- 100g minutes.
- 30g Cool down and remove from the mold.

## 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
- 40g refrigerator.
- 200g

## Final composition

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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.