

GÂTEAUX DE VOYAGE CARAMEL

Intermediate level

CARAMEL TRAVEL CAKE

CARAMEL CAKE DOUGH

ALICE'S CAKE	1000g
water	400g
seed oil	375g
flour	100g
JOYPASTE CARAMEL	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	250g
GLUCOSIO	10g
SINFONIA CARAMEL ORO	340g
LILLY NEUTRO	40g
liquid cream 35% fat	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.

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