



CITRUS AND WHITE CHOCOLATE CAPRESE

chef Intermediate level

Mix all the ingredients together in a planetary mixer using a paddle or heavy duty wire whisk for 5 minutes on low speed. Place the mixture in the moulds, which were first greased and floured

INGREDIENTS

ALICE'S CAKE

seed oil

water

almond flour

zest from oranges, lemons and limes

PREPARATION

1.000g When they are baked and cooled, remove from the moulds, cover the entire
500g cake with a layer of BLITZ, decorate with sliced almonds and finish with
400g BIANCANEVE.
300g
200g
9g