

CITRUS AND WHITE CHOCOLATE CAPRESE

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 floure

INGREDIENTS		PREPARATION
ALICE'S CAKE	1.000g	When they are baked and cooled, remove from the moulds, cover the entire
seed oil	500g	cake with a layer of BLITZ, decorate with sliced almonds and finish with
water	400g	BIANCANEVE.
almond flour	300g	
	200g	
zest from oranges, lemons and limes	9g	