



# CITRUS AND WHITE CHOCOLATE CAPRESE

👤 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 FLOURE**

## ALICE'S CAKE

seed oil

water

almond flour

zest from oranges, lemons and limes

1.000g

500g

400g

300g

200g

9g

When they are baked and cooled, remove from the moulds, cover the entire cake with a layer of BLITZ, decorate with sliced almonds and finish with BIANCANEVE.