



# 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 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