



PLUM CAKE WITH COCOA AND COCONUT

chef Basic level

**Combine all the ingredients in planetary mixer equipped with paddle or heavy wires whisk for 5 minutes at medium speed.
Place the mixture in proper moulds filling them for their 2/3 and bake**

INGREDIENTS

ALICE'S CHOCO CAKE

seed oil

water

PREPARATION

2000g Whip in planetary with paddle for 2-3 minutes at medium speed and fill the 800g plum cakes depositing a layer of about 1 cm. Cover the surface of the plum 800g cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

**Combine all the ingredients in planetary mixer equipped with paddle or heavy wires whisk for 5 minutes at medium speed.
Place the mixture in proper moulds filling them for their 2/3 and bake**

INGREDIENTS

ALICE'S CHOCO CAKE

unsalted butter 82% fat

water

PREPARATION

2000g Whip in planetary with paddle for 2-3 minutes at medium speed and fill the 750g plum cakes depositing a layer of about 1 cm. Cover the surface of the plum 750g cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

**Combine all the ingredients in planetary mixer equipped with paddle or heavy wires whisk for 5 minutes at medium speed.
Place the mixture in proper moulds filling them for their 2/3 and bake**

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

GRANCOCCO

PREPARATION

1000g Whip in planetary with paddle for 2-3 minutes at medium speed and fill the 200g plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.