

PLUM CAKE WITH COCOA AND COCONUT

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

ALICE'S CHOCO CAKE	2000g	Whip in planetary with paddle for 2-3 minutes at medium speed and fill the 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.
seed oil	800g	
water	800g	

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unsalted butter 82% fat	750g	
water	750g	

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Extraordinary made simple.

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CHOCOSMART CIOCCOLATO BIANCO	1000g	Whip in planetary with paddle for 2-3 minutes at medium speed and fill the 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.
GRANCOCCO	200g	