



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

seed oil
water

2000g
800g
800g

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.

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

unsalted butter 82% fat
water

2000g
750g
750g

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.

irca
GROUP

Extraordinary
made simple.

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

CHOCOSMART CIOCCOLATO BIANCO
GRANCOCCO

1000g
200g

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.



Extraordinary
made simple.