



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

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.