



TROPICAL CARAMEL SACHER

👤 Advanced level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

CAKE

ALICE'S CAKE

water

sunflower seed oil

CACAO IN POLVERE

RENO CONCERTO LACTEE CARAMEL

1200g

460g

480g

10g

200g

Blend ALICE'S CAKE, water, oil, and cocoa in a planetary mixer with paddle attachment for 7-8 minutes.

Add RENO LACTEE CARAMEL previously coarsely chopped and blend.

Fill cake pans of 20 centimetres with about 550 grams of dough.

Bake at 170-180°C for 40-45 minutes. Unmould and let it cool.

CARAMEL GLAZE

CHOCOSMART CARAMEL CRUMBLE

qb

Melt at 32-35°C.

FINAL COMPOSITION

Cut into 3 equal layers and stuff with tropical filling.

Place in the fridge for about 1 hour.

Cover with caramel glaze.

Wait until it is completely crystallized and then dress the lateral surface of the cake with CHOCOSMART CARAMEL CRUMBLE previously whipped in a planetary mixer with paddle attachment.

Decorate using Dobra decorations: Petals Mini Yellow, Splash Milk and Mini Pearl White.

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GROUP

Extraordinary
made simple.