



GRANNY CAKE

chef Basic level

BAKED CAKE

CREAM

INGREDIENTS

water

milk

PERFECTA

PREPARATION

500g Add PERFECTA to water and milk and mix vigorously with a whisk.

500g Let stand for 3 minutes and stir until you get a smooth and creamy structure.
375-400g

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

egg yolks

caster sugar

salt

PREPARATION

1.000g Knead all the ingredients in planetary with leaf until you get a well-

400g amalgamated dough.

100g Place in a well-covered refrigerator for at least one hour.

150g

3g

Final composition

Flatten the pastry dough with a sheeter at a thickness of about 3 millimeters.

Cut the dough discs of the desired size and fill with a layer of about 1 cm of cream.

Brush the edges with water and place an additional disc of pastry on top, making it adhere well.

Brush the surface with beaten egg and decorate with pine nuts and Signature Rose Dobla.

Bake in a static oven at 190-200 C for 25-30 minutes.