



GRANNY CAKE

🏠 Basic level

BAKED CAKE

CREAM

water
milk
PERFECTA

500g
500g
375-400g

Add PERFECTA to water and milk and mix vigorously with a whisk.
Let stand for 3 minutes and stir until you get a smooth and creamy structure.

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
egg yolks
caster sugar
salt

1.000g
400g
100g
150g
3g

Knead all the ingredients in planetary with leaf until you get a well-amalgamated dough.
Place in a well-covered refrigerator for at least one hour.

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

irca
GROUP

Extraordinary
made simple.