



# SOFT CAKE

chef Basic level

## INGREDIENTS

### SILKY CAKE

seed oil - (morbido)  
water  
eggs

## PREPARATION

1.000g Mix all the ingredients in a planetary mixer equipped with a paddle or a 300g heavy wire whisk for 5 minutes at medium speed. Place the dough in the 225g moulds, filling them by half (use 400 g of dough for moulds with a 20 350g centimeter diameter). Decorate the surface to your taste, forming irregular stripes with either FRUTTIDOR APPLE, FRUTTIDOR PEAR, FRUTTIDOR KIRSCH, CREMIRCA LEMON or CREMIRCA WILD BERRIES AND YOGHURT, etc. and decorate the sides with sliced almonds. Bake at 180-200°C; baking time depends on the size of the cakes (25-30 minutes for moulds with a 20 centimeter diameter). Allow the cake to cool off, then give it a shiny appearance using either MIRAGEL, RIFLEX, COVERGEL or ROYAL JELLY.