

## **CAPRESINA VEGAN CAKE**

Typical single portion of the island of Capri, with chocolate and almonds, in a vegan revisitation

## SOFT CHOCOLATE AND ALMOND CAKE

INGREDIENTS	PREPARATION
almond flour 300g	Emulsify the chocolate together with the oil.
Sinfonia Vegan Dark DF 300g	Pour all the ingredients and the emulsion into a planetary mixer, mix with
caster sugar 150g	the paddle attachment for 6 minutes at medium speed, until a
VIGOR BAKING 20g	homogeneous mixture is obtained.
seed oil 120g	Add the flaked/sliced almonds by hand.
Rice flour 200g	Fill the single-portion baking molds 2/3 full and cook at 165°C for
water 50g	approximately 15 minutes.
salt 3g	
Plant based milk 450g	
100g	

## **Final composition**

Sprinkle with bIANCANEVE and decorate with Vegan chocolate bar.