



CAPRESINA VEGAN CAKE

👤 Advanced level

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

SOFT CHOCOLATE AND ALMOND CAKE

INGREDIENTS

almond flour
Sinfonia Vegan Dark DF
caster sugar
[VIGOR BAKING](#)
seed oil
Rice flour
water
salt
Plant based milk

PREPARATION

300g Emulsify the chocolate together with the oil.
300g Pour all the ingredients and the emulsion into a planetary mixer, mix with
150g the paddle attachment for 6 minutes at medium speed, until a
20g homogeneous mixture is obtained.
120g Add the flaked/sliced almonds by hand.
200g Fill the single-portion baking molds 2/3 full and cook at 165°C for
50g approximately 15 minutes.
3g
450g
100g

Final composition

Sprinkle with BIANCANEVE and decorate with Vegan chocolate bar.