



CAPRESINA VEGAN CAKE

🏠 Advanced level

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

SOFT CHOCOLATE AND ALMOND CAKE

almond flour
Sinfonia Vegan Dark DF
caster sugar
VIGOR BAKING
seed oil
Rice flour
water
salt
Plant based milk

300g
300g
150g
20g
120g
200g
50g
3g
450g
100g

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

FINAL COMPOSITION

Sprinkle with BIANCANEVE and decorate with Vegan chocolate bar.