



CAPRESINA VEGAN CAKE

chef Advanced level

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

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.