



CARAMEL AND RICOTTA CAKE

👤 Advanced level



RECIPE CREATED BY:

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Pastry Chef

CARAMEL AND RICOTTA CAKE

TOP CAKE

almond flour	500g
flour	225g
caster sugar	50g
fresh cow's milk ricotta	90g
unsalted butter 82% fat	450g
salt	175g
honey	5g
eggs	90g
egg yolk	225g
<u>VIGOR BAKING</u>	75g
<u>JOYPASTE VANIGLIA</u>	12g
<u>MADAGASCAR/BOURBON</u>	2g
RENO CONCERTO LACTEE CARAMEL	370g

- Mix all the ingredients in a planetary mixer with leaf for 8/10 minutes.

- Put the dough inside the mold and cook at 180°C for 10 minutes. Then reduce to 165°C for another 20-30 minutes.

TROPICAL SYRUP

water	600g
caster sugar	400g
<u>JOYTOPPING TROPICAL</u>	200g

- Bring all the ingredients to 60°C.



Extraordinary
made simple.

GLAZE

CHOCOSMART CARAMEL CRUMBLE

700g

- Mix the ingredients and melt to 35°C.

CHOCOSMART CIOCCOLATO

300g

FINAL COMPOSITION

- Once warm, put the cake in the tropical syrup.
- Once cold, glaze the cake with the glaze and decorate it with shavings made with RENO LACTEE CARAMEL chocolate.



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