

# CARAMEL AND RICOTTA CAKE

Pasic level

#### **CARAMEL AND RICOTTA CAKE**

Ingredients Preparation 500g - Mix all the ingredients in a planetary mixer with leaf for 8/10 minutes. TOP CAKE almond flour 225g - Put the dough inside the mold and cook at 180°C for 10 minutes. Then 50g reduce to 165°C for another 20-30 minutes. flour caster sugar 90a fresh cow's milk ricotta 450g unsalted butter 82% fat 175g salt 5g 90g honey eggs 225g egg yolk 75q **VIGOR BAKING** 12g JOYPASTE VANIGLIA MADAGASCAR/BOURBON 2g RENO CONCERTO I ACTEE CARAMEI 370a

## TROPICAL SYRUP

IngredientsPreparationwater600g- Bring all the ingredients to 60°C.caster sugar400gJOYTOPPING TROPICAL200g

## **GLAZE**

Ingredients
CHOCOSMART CARAMEL CRUMBLE
CHOCOSMART CIOCCOLATO

#### Preparation

700g - Mix the ingredients and melt to 35°C. 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.