



PLUM CAKE

chef Basic level

PLUM CAKE RECIPE

INGREDIENTS

SOFFIN

flour
caster sugar
unsalted butter 82% fat
eggs

PREPARATION

400g -Whip all the ingredients in a stand mixer with the whisk attachment for 6–8
600g minutes at medium speed.
600g
400g
700g

DECORATION

INGREDIENTS

BIANCANEVE PLUS

PREPARATION

qb -Use BIANCANEVE PLUS at the end to decorate the recipe.

Final composition

-Spoon the batter into the characteristic plum cake molds, well buttered and floured.
-Bake at 180–200°C for the required time according to the size (35–40 minutes for 500 g cakes).
-Let cool for 10 minutes.
-Once the plum cake has cooled, remove it from the mold and decorate with a light dusting of BIANCANEVE PLUS.