

ORANGE & CHOCOLATE CAKE

Basic level

BAKED CAKE

SHORTCRUST PASTRY

TOP FROLLA	1.000g	Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough and refrigerate for 1 hour at least.
unsalted butter 82% fat	500g	
egg yolks	100g	
sugar	140g	

CHOCOLATA CAKE

ALICE'S CHOCO CAKE	1000g	Knead all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at medium speed.
unsalted butter 82% fat	375g	
water	375g	

FINAL COMPOSITION

Roll the dough into 3mm layers and use them to line some cake moulds.
Spread a 0.5mm layer of CREMIRCA onto the shortcrust base.
Pour a 1cm layer of chocolate cake mixture.
Decorate with sliced almonds.
Bake at 200 for about 25-30 minutes.
Let cool down completely, then sprinkle the top of the cake with BIANCANEVE PLUS.

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