

ORANGE & CHOCOLATE CAKE

Basic level

SHORTCRUST PASTRY

Ingredients
TOP FROLLA

unsalted butter 82% fat

egg yolks

sugar

Preparation

1.000g Knead all the ingredients in a planetary mixer with the paddle attachment,

500g until the dough is well-combined.

100g Cover the dough and refrigerate for 1 hour at least.

140g

CHOCOLATA CAKE

Ingredients

ALICE'S CHOCO CAKE

unsalted butter 82% fat

water

Preparation

1000g Knead all the ingredients in a planetary mixer with the paddle attachment

375g for 5 minutes at medium speed.

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.

