



ORANGE & CHOCOLATE CAKE

👤 Basic level

BAKED CAKE

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.

Let cool down completely, then sprinkle the top of the cake with BIANCANEVE PLUS.