

EXOTIC CAKE

Basic level

EXOTIC FLAVOR BAKED CAKE.

SHORT-PASTRY BASE

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat caster sugar

eggs

PREPARATION

1000g - Mix all the ingredients in a planetary mixer with a paddle attachment until

350g you obtain a well-blended dough.

120g - roll out the dough with the sheeter to a thickness of 3-4 mm.

150g

COCONUT CREAMY

INGREDIENTS

<u>GRANCOCCO</u>

water

PREPARATION

500g Mix all ingredient togheter.

100g

PINEAPPLE FILLING

INGREDIENTS

FRUTTIDOR ANANAS

mint leaves

PREPARATION

250g Mix all togheter with the hand blender.

ALMOND FRANGIPANE

INGREDIENTS

unsalted butter 82% fat

AVOLETTA

eggs flour

PREPARATION

500g Mix in the planetary machine butter, icing sugar and almond flour.

1000g Add the eggs.

500g Finish with add the flour.

250g