



EXOTIC CAKE

👤 Advanced level

EXOTIC FLAVOR BAKED CAKE.



RECIPE CREATED BY:
Mirko Scarani
Pastry Chef

SHORT-PASTRY BASE

TOP FROLLA

unsalted butter 82% fat
caster sugar
eggs

1000g
350g
120g
150g

- Mix all the ingredients in a planetary mixer with a paddle attachment until you obtain a well-blended dough.
- roll out the dough with the sheeter to a thickness of 3-4 mm.

COCONUT CREAMY

GRANCOCCO

water

500g
100g

Mix all ingredient together.

PINEAPPLE FILLING

FRUTTIDOR ANANAS

mint leaves

250g
qb

Mix all together with the hand blender.

ALMOND FRANGIPANE

unsalted butter 82% fat

AVOLETTA

eggs - ROOM TEMPERATURE

flour

500g

1000g

500g

250g

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

Add the eggs.

Finish with add the flour.

FINAL COMPOSITION

- Cover a ring with the shortcrust pastry.
- Cut the bottom of the pastry using a pineapple-shaped pastry cutter.
- Insert a pineapple made with cocoa shortcrust pastry into the space created.
- Place a layer of coconut cream on the bottom.
- Cover the coconut layer with a thin layer of pineapple.
- Close everything with the almond frangipane, leaving half a centimeter from the end of the mold.
- cook the cake at 160°C for 30-35 minutes.
- Once unmoulded, leave to rest for an hour.
- Place a baking tray over the cake and turn it over, so as to leave the pineapple shape on the surface.



Extraordinary
made simple.