



EXOTIC CAKE

chef Advanced level

EXOTIC FLAVOR BAKED CAKE.

SHORT-PASTRY BASE

INGREDIENTS

TOP FROLLO

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

GRANCOCCO

water

PREPARATION

500g Mix all ingredient togheter.
100g

PINEAPPLE FILLING

INGREDIENTS

FRUTTIDOR ANANAS

mint leaves

PREPARATION

250g Mix all togheter with the hand blender.
qb

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