

SINGLE PORTION CAKE WITH CEREALS AND LEMON

Cereal cake with lemon namelaka

Cereal cake dought

INGREDIENTS

CEREAL'EAT CAKE

seed oil

water

type 00 white flour

PREPARATION

1000g Mix all the ingredients in a planetary mixer with leaf for 5 minutes at

380g medium speed.

380q Combine the candies.

50a Deposit the dough in the special mini cake moulds.

450g Bake at 165°C (cooking times depend on the size of the cake).

Namelaka with white chocolate, yogurt and lemon

INGREDIENTS

full-fat milk (3,5% fat) low-fat yogurt liquid cream 35% fat

glucose LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

PREPARATION

230g Bring the milk and glucose to the boil, add Lilly and mix with a whisk.

120g Pour the mixture obtained over the white chocolate Sinfonia and emulsify

100g well with an immersion blender.

8g Gradually add the cold cream while continuing to mix, and finally

incorporate yogurt and Lemon Fruit Paste.

You must obtain a liquid mixture to mature for 10-12 hours in the fridge.

30a

Final composition

Whip the namelaka in the planetary mixer with the whisk at medium-high speed. Decorate the cake with tufts of namelaka, candied lemon cubes and gold leaf.