



SINGLE PORTION CAKE WITH CEREALS AND LEMON

👨‍🍳 Advanced level

Cereal cake with lemon namelaka



RECIPE CREATED BY:

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Pasticciere e Gelatiere

CEREAL CAKE DOUGHT

CEREAL'EAT CAKE

seed oil
water
type 00 white flour

1000g
380g
380g
50g
450g

Mix all the ingredients in a planetary mixer with leaf for 5 minutes at medium speed.
Combine the candies.
Deposit the dough in the special mini cake moulds.
Bake at 165°C (cooking times depend on the size of the cake).

NAMELAKA WITH WHITE CHOCOLATE, YOGURT AND LEMON

full-fat milk (3,5% fat)
low-fat yogurt
liquid cream 35% fat
glucose
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO

230g
120g
100g
8g
40g
335g
30g

Bring the milk and glucose to the boil, add Lilly and mix with a whisk.
Pour the mixture obtained over the white chocolate Sinfonia and emulsify well with an immersion blender.
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.

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.

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Extraordinary
made simple.