



SINGLE PORTION CAKE WITH CEREALS AND LEMON

chef Advanced level

Cereal cake with lemon namelaka

Cereal cake dough

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 medium speed.
380g Combine the candies.
50g 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 well with an immersion blender.
8g Gradually add the cold cream while continuing to mix, and finally
40g incorporate yogurt and Lemon Fruit Paste.
335g You must obtain a liquid mixture to mature for 10-12 hours in the fridge.
30g

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.