

SINGLE PORTION CAKE WITH CEREALS AND LEMON

Advanced level

Cereal cake with lemon namelaka



RECIPE CREATED BY:

Antonio Losito

Pasticciere e Gelatiere

CEREAL CAKE DOUGHT

CEREAL'EAT CAKE	1000g	Mix all the ingredients in a planetary mixer with leaf for 5 minutes at medium speed.
seed oil	380g	Combine the candies.
water	380g	Deposit the dough in the special mini cake moulds.
type 00 white flour	50g	Bake at 165°C (cooking times depend on the size of the cake).
	450g	

NAMELAKA WITH WHITE CHOCOLATE, YOGURT AND LEMON

full-fat milk (3,5% fat)	230g	Bring the milk and glucose to the boil, add Lilly and mix with a whisk.
low-fat yogurt	120g	Pour the mixture obtained over the white chocolate Sinfonia and emulsify well with an immersion blender.
liquid cream 35% fat	100g	Gradually add the cold cream while continuing to mix, and finally incorporate yogurt and Lemon Fruit Paste.
glucose	8g	You must obtain a liquid mixture to mature for 10-12 hours in the fridge.
LILLY NEUTRO	40g	
SINFONIA CIOCCOLATO BIANCO	335g	
	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.

irca GROUP

Extraordinary made simple.