



# FRUIT & COCOA CAKE

chef Basic level

BAKED CAKE

## ORANGE AND COCOA CAKE

### INGREDIENTS

unsalted butter 82% fat

raw almond flour

egg yolks

mango purée

grated lemon zest

CACAO IN POLVERE

TOP CAKE GLUTEN FREE

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

diced candied orange

walnut kernels

### PREPARATION

350 g Mix all the ingredients together, except for orange and walnuts, in a 100g planetary mixer with the paddle attachment for about 5 minutes.

200g Stir the orange cubes and the chopped walnut kernels in the mixture.

300g Pour the mixture into proper silicon moulds filling them 3/4 full.  
5g Bake at 185°C for about 35 minutes.

60g

700g

40g

150g

100g

## PRALINE ICING

### INGREDIENTS

PRALINE AMANDE NOISETTE

MINUETTO FONDENTE ECUADOR 70%

BURRO DI CACAO

GRANELLA DI NOCCIOLA

### PREPARATION

750 g Combine all the ingredients together.

425g

125g

200g

## SOAKING SYRUP FOR CAKE

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### INGREDIENTS

water

sugar

liqueur

### PREPARATION

600g Dissolve the sugar in the water.

400g Let cool down, then add the liqueur.

qb

### Final composition

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Remove the cake from the mould and moisten it with the soaking syrup.

Glaze with the praline icing.

Decorate as you like most.