

FRUIT & COCOA CAKE

Basic level

BAKED CAKE

ORANGE AND COCOA CAKE

unsalted butter 82% fat	350 g
raw almond flour	100g
egg yolks	200g
mango purée	300g
grated lemon zest	5g
CACAO IN POLVERE	60g
TOP CAKE GLUTEN FREE	700g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	40g
diced candied orange	150g
walnut kernels	100g

Mix all the ingredients together, except for orange and walnuts, in a planetary mixer with the paddle attachment for about 5 minutes.
Stir the orange cubes and the chopped walnut kernels in the mixture.
Pour the mixture into proper silicon moulds filling them 3/4 full.
Bake at 185°C for about 35 minutes.

PRALINE ICING

PRALINE AMANDE NOISETTE	750 g
MINUETTO FONDENTE ECUADOR 70%	425g
BURRO DI CACAO	125g
GRANELLA DI NOCCIOLA	200g

Combine all the ingredients together.

SOAKING SYRUP FOR CAKE

water	600g
sugar	400g
liqueur	qb

Dissolve the sugar in the water.
Let cool down, then add the liqueur.

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Extraordinary made simple.

FINAL COMPOSITION

Remove the cake from the mould and moisten it with the soaking syrup.
Glaze with the praline icing.
Decorate as you like most.