



FRUIT & COCOA CAKE

👤 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 planetary mixer with the paddle attachment for about 5 minutes.
100g Stir the orange cubes and the chopped walnut kernels in the mixture.
200g Pour the mixture into proper silicon moulds filling them 3/4 full.
300g Bake at 185°C for about 35 minutes.
5g
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

INGREDIENTS

water
sugar
liqueur

PREPARATION

600g Dissolve the sugar in the water.
400g Let cool down, then add the liqueur.
qb

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.