

FRUIT & COCOA CAKE

BAKED CAKE

ORANGE AND COCOA CAKE

PREPARATION INGREDIENTS unsalted butter 82% fat 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. raw almond flour 200g Stir the orange cubes and the chopped walnut kernels in the mixture. egg yolks 300a Pour the mixture into proper silicon moulds filling them 3/4 full. mango purée _{5q} Bake at 185°C for about 35 minutes. grated lemon zest CACAO IN POLVERE 60g TOP CAKE GLUTEN FREE 700g JOYPASTE VANIGLIA MADAGASCAR/BOURBON 40g diced candied orange 150g walnut kernels 100g

PRALINE ICING

INGREDIENTS	PREPARATION
PRALINE AMANDE NOISETTE	750 g Combine all the ingredients together.
MINUETTO FONDENTE ECUADOR 70%	425g
BURRO DI CACAO	125g
GRANELLA DI NOCCIOLA	200g

SOAKING SYRUP FOR CAKE

INGREDIENTS PREPARATION

water 600g Dissolve the sugar in the water.

sugar 400g Let cool down, then add the liqueur.

liqueur

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.