



# FRUIT & COCOA CAKE

🏠 Basic level

BAKED CAKE

## ORANGE AND COCOA CAKE

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

350 g  
 100g  
 200g  
 300g  
 5g  
 60g  
 700g  
  
 40g  
 150g  
 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](#)  
 MINUETTO FONDENTE ECUADOR 70%  
[BURRO DI CACAO](#)  
[GRANELLA DI NOCCIOLA](#)

750 g  
 425g  
 125g  
 200g

Combine all the ingredients together.

## SOAKING SYRUP FOR CAKE

water  
 sugar  
 liqueur

600g  
 400g  
 qb

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



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.



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