

LINZER CAKE APPLE AND SPICES

Advanced level

Cake with apple and spices



RECIPE CREATED BY:

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Pasticciere e Gelatiere

LINZER CAKE

HEIDICAKE	1000g	Mix all ingredients with leaf at low speed for about 8-10 minutes.
unsalted butter 82% fat	300g	
eggs	300g	
spices	5g	

FINAL COMPOSITION

In a special mold (ROME Silikomart), deposit a uniform layer of dough up to one third of the capacity.
Place a previously cooled insert inside (in a blast chiller) of Farciforno Apple Cesarin.
Fill up to two thirds of the capacity of the mold with linzer dough.
Bake in the oven at 180°C for 38-40 minutes.
After having cooled the cake, cover it with a mix of two parts Coverdecor White Chocolate and one part of Coverdecor Dark Chocolate brought to about 50°C.
Decorate with dried edible flowers and silver foil.

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