

VEGAN-CAKE-COCCO-AND-CHOCOLATE

Intermediate level

Soft vegan dark chocolate cake, enriched with exotic coconut notes. Perfect for baked single-serve portions with an intense and indulgent flavor.



RECIPE CREATED BY:

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Pastry Chef

VEGAN CAKE

VEGAN CAKE	1000g
water	560g
sunflower oil	160g
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	120g
Grated coconut / coconut flour	60g

- Warm the water to 30°C, then add the seed oil and the melted SINFONIA FONDENTE 56%.
- Emulsify and mix all the ingredients together in a stand mixer using the paddle attachment.
- Portion the batter into molds, filling them two-thirds full
- Bake at 180°C for about 40 minutes.

FINAL COMPOSITION

Unmold and leave to cool, package

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Extraordinary made simple.