

VEGAN-CAKE-COCCO-AND-CHOCOLATE

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

VEGAN CAKE

PREPAR	ATION
1000g 560g 160g 120g 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.
	560g 160g 120g 60g

Final composition

Unmold and leave to cool, package