



# HAZELNUT AND CITRUS VEGAN CAKE

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## CAKE DOUGH

### VEGAN CAKE

water

sunflower seed oil

### FARINA DI NOCCIOLE

Pasta Frutta Oro orange - Cesarin

candied orange peel cubes

grated lemon zest

Mandarin candid cubes 4x4 Cesarin

1000g

520g

200g

200g

30g

130g

120g

100g

Mix all the ingredients together in the food processor with paddle attachment, except the candied fruit, at low speed for 3 minutes. Add the candied fruit and mix it. Pour the dough into the moulds filling them to 2/3. Cook at 180°C for approx. 40 minutes.

## HAZELNUT ROCHER GLAZE

RENO X CIOCCOLATO FONDENTE 54,5%

### BURRO DI CACAO

### PRALINE NOISETTE

sunflower seed oil

### HAZELNUT CRUNCH

520g

100g

120g

60g

210g

Melt the RENO X FONDENTS with the COCOA BUTTER at 45°C. Add PRALIN NOISETTE, oil and HAZELNUT CRUNCH 50%. Mix thoroughly. Once completely cooled glaze the cakes with the Rocher glaze at approx. 40°C.

## FINAL COMPOSITION

Once the cakes have cooled completely, frost them at about 40°C.



Extraordinary  
made simple.