HAZELNUT AND CITRUS VEGAN CAKE

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CAKE DOUGH

VEGAN CAKE	1000g
water	520g
sunflower seed oil	200g
FARINA DI NOCCIOLE	200g
Pasta Frutta Oro orange - Cesarin	30g
candied orange peel cubes	130g
grated lemon zest	120g
Mandarin candid cubes 4x4 Cesarin	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%	520g
BURRO DI CACAO	100g
PRALINE NOISETTE	120g
sunflower seed oil	60g
HAZELNUT CRUNCH	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.