



WINTER CAKE

chef Intermediate level

the dough

INGREDIENTS

ALICE'S CAKE

unsalted butter 82% fat

water

FRUTTIDOR ARANCIA

cinnamon powder

PREPARATION

1000g Mix in planetary with Alice's Cake leaf, butter and water, for 10 minutes at
375g medium speed
325g Add spices and Fruttidor, and mix well
280g Put 750 grams of pasta in Pavocake KE012 rectangular moulds rounded on
15g the surface (25x8.5 cm with height 7 cm)
Bake under pressure in a ventilated oven at 160 °C for 55-60 minutes or in a
plate oven at 170 °C for 60-65 minutes

white couverture

INGREDIENTS

COVERDECOR WHITE CHOCOLATE

PREPARATION

qb Heat the Coverdecor to 50 °C. Continue stirring to avoid caramelizing sugars.

Final composition

Shave the cake both sides and bottom and place the cake in the refrigerator.

Splash the baking mold (clean and dry) with red and green colored cocoa butter already tempered.

Pour the loose coverdecor down to just under half the height and tilt on all sides so as to create a shirt.

Insert the cold cake and crush until completely covered, pass into blast chiller to freeze and be able to extract it from the mold.

Add the Doba decorations

Mini pearl red 77419

Crinkle red 77816