

AUREA SOFT CAKE

Basic level

Recipe for preparing Aurea soft cake.

BUTTER-WHIPPED CAKE WITH AUREA CREAM

fresh butter	140g
Aurea crema nocciole italiane 40%	250g
powdered sugar	130g
vanilla - (bean)	1
star anise powder	2g
whole eggs	200g
whole milk - (fresh)	100g
baking	6g
"weak" flour	190g
hazelnut flour	90g

-Place the softened butter in the stand mixer with the “crema aurea” and mix using the paddle attachment.
-Then add the powdered sugar, vanilla, and spices, and whip at medium speed, taking care not to overwhip the mixture.
-Add the eggs mixed with milk, heated to about 35°C.
-Once the liquids are incorporated, finish with the sifted dry ingredients.
-Pipe or pour the batter into a buttered and floured mold.
-Bake at 180°C for the first 15 minutes, then lower to 160°C for another 10 minutes, opening the valve. (For even baking, place a perforated mat on top and a rack underneath to ensure uniform cooking.)
-Blast-freeze the product, then spray with a mixture of chocolate and cocoa butter in a 2:1 ratio to create a chocolate coating that will protect the cake.

Note: For a darker product with more pronounced cocoa notes, it is possible to replace the hazelnut cream Aurea with the dark chocolate cream Aurea.