

CAKE WITH FRANUÍ

Basic level

Recipe for preparing a fabolous cake decorated with Franuí.



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

Joycream Raspberry White	120g
Raspberry gelato/sorbet	350g
Joycream Raspberry Milk	90g
Joycouverture Extra Choc White	35g
Joycouverture Extra Choc Milk	35g
Franuí	as needed

- Place the stainless-steel ring (16 cm DIAMETER – H. 4 cm) on a work surface together with the acetate strip, making sure they are the same height.
- Pour 120 g of JOYCREAM RASPBERRY WHITE into a bowl and roughly chop 5 FRANUÍ bites with a knife.
- Spread the variegate evenly over the bottom of the mold and blast freeze for about 10–15 minutes.
- Spread the raspberry gelato inside the mold, filling evenly and leaving about 2 mm from the top edge.
- Pour and level the JOYCREAM RASPBERRY MILK over the previously blast-frozen gelato cake.
- Prepare a silicone mold with the same diameter as the cake (16cm).
- Melt the JOYCOUVERTURE EXTRA CHOC WHITE and pour it onto the bottom of the silicone mold. Let it set in the blast freezer for 3–5 minutes.
- Melt the JOYCOUVERTURE EXTRA CHOC MILK and pour it evenly over the first layer. Return to the blast freezer for another 3–5 minutes.
- Cut the remaining FRANUÍ in half directly from the freezer.
- Place the cover disc on top of the gelato cake and gently break the surface to level it.
- Decorate with FRANUÍ bites and remove the stainless-steel ring together with the acetate.