



CARAMEL AND RICOTTA CAKE

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INGREDIENTS

TOP CAKE	g 500
ALMOND FLOUR	g 225
FLOUR	g 50
CASTER SUGAR	g 90
FRESH COW'S MILK RICOTTA	g 450
UNSALTED BUTTER 82% FAT - MELTED	g 175
SALT	g 5
HONEY	g 90
EGGS	g 225
EGG YOLK	g 75
VIGOR BAKING	g 12
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 2
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - IN DROPS	g 370

PREPARATION

- Mix all the ingredients in a planetary mixer with leaf for 8/10 minutes.
- Put the dough inside the mold and cook at 180°C for 10 minutes. Then reduce to 165°C for another 20-30 minutes.

TROPICAL SYRUP

INGREDIENTS

WATER	g 600
CASTER SUGAR	g 400
JOYTOPPING TROPICAL	g 200

PREPARATION

- Bring all the ingredients to 60°C.

GLAZE

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

g 700

CHOCOSMART CIOCCOLATO

g 300

PREPARATION

- Mix the ingredients and melt to 35°C.

FINAL COMPOSITION

- Once warm, put the cake in the tropical syrup.
- Once cold, glaze the cake with the glaze and decorate it with shavings made with RENO LACTEE CARAMEL chocolate.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF