



# ALICE CAKE WITH LEMON

## BAKED CAKE

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
CASTER SUGAR	g 120
EGGS	g 150

#### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

### FILLING

#### INGREDIENTS

CREMIRCA LIMONE	g 150
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### CAKE MIXTURE

#### INGREDIENTS

ALICE'S CAKE	g 1000
WATER	g 375
SEED OIL	g 375

#### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at low speed.

## BEFORE-BAKING DECORATION

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### INGREDIENTS

CREMIRCA LIMONE

To Taste

## FINISHING

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### INGREDIENTS

MIRAGEL

To Taste

BIANCANEVE PLUS

To Taste

### FINAL COMPOSITION

Roll the dough into layers and use them to line some 20cm diameter cake moulds.

Spread a thin layer of CREMIRCA (150g) onto the shortcrust base.

Pour a the cake mixture (300g) and decorate the surface with stripes of CREMIRCA LIMONE.

Bake at 180-200 for about 30-35 minutes.

Let cool down completely, cover with MIRAGEL and sprinkle with BIANCANEVE PLUS.

### AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine in the shortcrust pastry step.