



PIÑA COLADA CAKE

SHORT PASTRY RECIPE:

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 400
SUGAR	g 100
EGGS	g 100

PREPARATION

Knead all the ingredients in a planetary mixer with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Roll out with a sheeter to the thickness of about 3 mm. Line the moulds of 20 cm diameter keeping a 3 cm high border.

SHORT PASTRY RECIPE:

INGREDIENTS

GRANCOCCO	g 1.000
WATER OR EGG WHITE	g 450

PREPARATION

Knead all the ingredients in a planetary mixer with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Roll out with a sheeter to the thickness of about 3 mm. Line the moulds of 20 cm diameter keeping a 3 cm high border.

SHORT PASTRY RECIPE:

INGREDIENTS		PREPARATION
SILKY CAKE	g 1.000	Knead all the ingredients in a planetary mixer with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Roll out with a sheeter to the thickness of about 3 mm. Line the moulds of 20 cm diameter keeping a 3 cm high border.
SEED OIL	g 300	
WATER	g 200	
RUM	g 50	
EGGS	g 350	
FLOUR	g 50	
DICED PINEAPPLE	g 350-400	

STEP 4

INGREDIENTS	
MIRAGEL	To Taste