



BAKED CAKE WITH CHOCOLATE FILLING

BAKED CAKE ENRICHED WITH A DELICIOUS CREAMY FILLING

DIFFICULTY LEVEL



CHOCOLATE CAKE BATTER

INGREDIENTS

IRCA BROWNIES CHOC	g 1000
WATER	g 250
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 250

PREPARATION

In a planetary mixer with a whisk or a paddle attachment, mix IRCA BROWNIES CHOC and water for 5 minutes, then pour the butter in a stream while mixing at low speed.

FILLING

INGREDIENTS

CUKICREAM CACAO	To Taste
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COATING

INGREDIENTS

BIANCANEVE PLUS	To Taste
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FINAL COMPOSITION

Dopo il raffreddamento spolverare con BIANCANEVE PLUS.

Grease and flour some cake moulds. Pour a 1-cm layer of batter.

Transfer CUKI CREAM CACAO into a pastry bag. Pipe it so as to create a swirl onto the base of the cake.

Cover with another 1-cm layer of batter.

Bake at 180-185°C for 25-30 minutes.