

# FRUIT & COCOA CAKE

## BAKED CAKE

DIFFICULTY LEVEL B B







### ORANGE AND COCOA CAKE

INGREDIENTS		PREPARATION
UNSALTED BUTTER 82% FAT - SOFTENED	g 350	Mix all the ingredients together, except for orange and walnuts, in a planetary mixer with the
RAW ALMOND FLOUR	g 100	paddle attachment for about 5 minutes.
EGG YOLKS	g 200	Stir the orange cubes and the chopped walnut kernels in the mixture.
MANGO PURÉE	g 300	Pour the mixture into proper silicon moulds filling them 3/4 full.
GRATED LEMON ZEST	g 5	Bake at 185°C for about 35 minutes.
CACAO IN POLVERE	g 60	
TOP CAKE GLUTEN FREE	g 700	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40	
DICED CANDIED ORANGE	g 150	
WALNUT KERNELS - CHOPPED	g 100	

### PRALINE ICING

PRALINE AMANDE NOISETTE g 750 Combine all the ingredients together.  MINUETTO FONDENTE ECUADOR 70% - MELTED AT 50°C g 425  BURRO DI CACAO - MELTED AT 50°C g 125
BURBO DI CACAO - MELTED AT 50°C
Bottle Brokens Milliam G
GRANELLA DI NOCCIOLA g 200



### **SOAKING SYRUP FOR CAKE**

INGREDIENTS

 $\begin{array}{ccc} \text{WATER - WARM} & \text{g 600} & \text{Dissolve the sugar in the water.} \\ \text{SUGAR} & \text{g 400} & \text{Let cool down, then add the liqueur.} \end{array}$ 

PREPARATION

To Taste

#### FINAL COMPOSITION

LIQUEUR

Remove the cake from the mould and moisten it with the soaking syrup.

Glaze with the praline icing.

Decorate as you like most.

