



## SINGLE PORTION CAKE WITH CEREALS AND LEMON

### CEREAL CAKE WITH LEMON NAMELAKA

DIFFICULTY LEVEL



#### CEREAL CAKE DOUGH

##### INGREDIENTS

CEREAL'EAT CAKE	g 1000
SEED OIL	g 380
WATER	g 380
TYPE 00 WHITE FLOUR	g 50
- CANDITI LIMONE AMALFI ACADEMY CESARIN	g 450

##### PREPARATION

Mix all the ingredients in a planetary mixer with leaf for 5 minutes at medium speed.

Combine the candies.

Deposit the dough in the special mini cake moulds.

Bake at 165°C (cooking times depend on the size of the cake).

#### NAMELAKA WITH WHITE CHOCOLATE, YOGURT AND LEMON

##### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 230
LOW-FAT YOGURT	g 120
LIQUID CREAM 35% FAT	g 100
GLUCOSE	g 8
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO BIANCO	g 335
- PASTA FRUTTA ORO LIMONE CESARIN	g 30

##### PREPARATION

Bring the milk and glucose to the boil, add Lilly and mix with a whisk.

Pour the mixture obtained over the white chocolate Sinfonia and emulsify well with an immersion blender.

Gradually add the cold cream while continuing to mix, and finally incorporate yogurt and Lemon Fruit Paste.

You must obtain a liquid mixture to mature for 10-12 hours in the fridge.

## FINAL COMPOSITION

Whip the namelaka in the planetary mixer with the whisk at medium-high speed.

Decorate the cake with tufts of namelaka, candied lemon cubes and gold leaf.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER