



## EXOTIC CAKE

### EXOTIC FLAVOR BAKED CAKE.

DIFFICULTY LEVEL



#### SHORT-PASTRY BASE

##### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
CASTER SUGAR	g 120
EGGS	g 150

##### PREPARATION

- Mix all the ingredients in a planetary mixer with a paddle attachment until you obtain a well-blended dough.
- roll out the dough with the sheeter to a thickness of 3-4 mm.

#### COCONUT CREAMY

##### INGREDIENTS

GRANCOCCO	g 500
WATER	g 100

##### PREPARATION

- Mix all ingredient togheter.

#### PINEAPPLE FILLING

##### INGREDIENTS

FRUTTIDOR ANANAS	g 250
MINT LEAVES	To Taste

##### PREPARATION

- Mix all togheter with the hand blender.

## ALMOND FRANGIPANE

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### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 500
AVOLETTA	g 1000
EGGS - ROOM TEMPERATURE	g 500
FLOUR	g 250

### PREPARATION

Mix in the planetary machine butter, icing sugar and almond flour.

Add the eggs.

Finish with add the flour.

## STEP 5

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### INGREDIENTS

HAPPYKAO  
BLITZ

### FINAL COMPOSITION

- Cover a ring with the shortcrust pastry.
- Cut the bottom of the pastry using a pineapple-shaped pastry cutter.
- Insert a pineapple made with cocoa shortcrust pastry into the space created.
- Place a layer of coconut cream on the bottom.
- Cover the coconut layer with a thin layer of pineapple.
- Close everything with the almond frangipane, leaving half a centimeter from the end of the mold.
- cook the cake at 160°C for 30-35 minutes.
- Once unmoulded, leave to rest for an hour.
- Place a baking tray over the cake and turn it over, so as to leave the pineapple shape on the surface.

**RECIPE CREATED FOR YOU BY MIRKO SCARAMI**

PASTRY CHEF