



GATEAUX DE VOYAGE CHRISTMAS

LEMON CAKE WITH POPPY SEEDS AND CHOCOLATE COATING. QUANTITIES FOR 3 CAKES.

SPECIAL RECIPE FOR WINTERWONDERLAND 2021.

DIFFICULTY LEVEL



CAKE

INGREDIENTS

ALICE'S CAKE

g 1200

SUNFLOWER SEED OIL

g 480

WATER

g 460

ALL-PURPOSE FLOUR

g 35

POPPY SEEDS

g 110

PASTA AROMATIZZANTE LIMONE

g 45-50

PREPARATION

-Combine oil, water and flour in the planetary mixer with the flat beater alice's cake, for 10 minutes at medium speed.

-Add the poppy seeds and the lemon paste and mix well.

-Place 750 grams of paste in the molds Pavocake KE012, rectangular and with a rounded surface (25x8,5 cm with height 7 cm).

-Place on the surface of the paste two separated frozen cylinders of Cukicream gianduia, placed horizontally, and slightly soak them in the cake.

-Let rest at room temperature for 20 minutes.

-Bake in a convection oven at 160°C for 55-60 minutes, or in a plate oven at 170°C for 60-65 minutes.

Once cold unmould and store in the fridge.

WARNINGS: in order to prevent the cakes from growing during baking, it is recommended to cover the raw cakes with a silicone microperforated foil, to place a pan and a weight on it and then bake. They will be removed, a part from the foil, in the last 10 minutes of baking.

GIANDUIA CHOCOLATE FILLING

INGREDIENTS

CUKICREAM GIANDUIA

To Taste

PREPARATION

-Prepare some CUKICREAM GIANDUIA cylinders with 23 cm of lenght and 2 cm of diameter by pouring the product in silicone molds (pavoflex px058 Pavoni 60x40) and freeze

COLURED CHOCOLATE COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 30°C

To Taste

CHOCOSMART CIOCCOLATO LATTE - MELTED AT 30°C

To Taste

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 30°C ADDED WITH FAT BASED RED COLURING

To Taste

FINAL COMPOSITION

Glaze the cake alternating the three CHOCOSMART creating a striped effect.

Decorate with CHRISMAST TREE and STAR ASSORTMENT DOBLA.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER