



APPLE OR PEAR SANDY CAKE

STEP 1

INGREDIENTS

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|----------|---------|
| TOP CAKE | g 1.000 |
| SEED OIL | g 400 |
| EGGS | g 400 |

PREPARATION

TOP CAKE g 1.000 Seed oil g 400 Whole eggs g 400 FRUTTIDOR APPLE or PEAR w.n.
Combine the TOP CAKE, oil and eggs in a mixer equipped with whisk or paddle attachment at low speed. Place a thin layer of the mixture in a buttered and floured pie tin, then use a pastry bag to deposit small quantities of FRUTTIDOR APPLE or PEAR on top. Cover with another layer of the mixture and bake at 180-190°C for about 40 minutes. After cooling, dust with BIANCANEVE PLUS.

STEP 2

INGREDIENTS

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|----------------|----------|
| FRUTTIDOR MELA | To Taste |
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STEP 3

INGREDIENTS

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|-----------------|----------|
| BIANCANEVE PLUS | To Taste |
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