



GRANNY CAKE

BAKED CAKE

DIFFICULTY LEVEL



CREAM

INGREDIENTS

| | |
|----------|-----------|
| WATER | g 500 |
| MILK | g 500 |
| PERFECTA | g 375-400 |

PREPARATION

Add PERFECTA to water and milk and mix vigorously with a whisk.

Let stand for 3 minutes and stir until you get a smooth and creamy structure.

SHORTCRUST PASTRY

INGREDIENTS

| | |
|-------------------------|---------|
| TOP FROLLA | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 400 |
| EGG YOLKS | g 100 |
| CASTER SUGAR | g 150 |
| SALT | g 3 |

PREPARATION

Knead all the ingredients in planetary with leaf until you get a well-amalgamated dough.

Place in a well-covered refrigerator for at least one hour.

FINAL COMPOSITION

Flatten the pastry dough with a sheeter at a thickness of about 3 millimeters.

Cut the dough discs of the desired size and fill with a layer of about 1 cm of cream.

Brush the edges with water and place an additional disc of pastry on top, making it adhere well.

Brush the surface with beaten egg and decorate with pine nuts and Signature Rose Dobra.

Bake in a static oven at 190-200 C for 25-30 minutes.