



ORANGE & CHOCOLATE CAKE

BAKED CAKE

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 500
EGG YOLKS	g 100
SUGAR	g 140

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.
Cover the dough and refrigerate for 1 hour at least.

FILLING

INGREDIENTS

CREMIRCA ARANCIA	To Taste
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CHOCOLATA CAKE

INGREDIENTS

ALICE'S CHOCO CAKE	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 375
WATER	g 375

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at medium speed.

BEFORE-BAKING DECORATION

INGREDIENTS

ALMOND FLAKES To Taste

DECORATION

INGREDIENTS

BIANCANEVE PLUS To Taste

FINAL COMPOSITION

Roll the dough into 3mm layers and use them to line some cake moulds.

Spread a 0.5mm layer of CREMIRCA onto the shortcrust base.

Pour a 1cm layer of chocolate cake mixture.

Decorate with sliced almonds.

Bake at 200 for about 25-30 minutes.

Let cool down completely, then sprinkle the top of the cake with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine, both in the shortcrust pastry and in the chocolate cake steps.