



ALICE CAKE WITH LEMON

BAKED CAKE

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
CASTER SUGAR	g 120
EGGS	g 150

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 LIMONE	g 150
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CAKE MIXTURE

INGREDIENTS

ALICE'S CAKE	g 1000
WATER	g 375
SEED OIL	g 375

PREPARATION

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

BEFORE-BAKING DECORATION

INGREDIENTS

CREMIRCA LIMONE To Taste

FINISHING

INGREDIENTS

MIRAGEL To Taste

BIANCANEVE PLUS To Taste

FINAL COMPOSITION

Roll the dough into layers and use them to line some 20cm diameter cake moulds.

Spread a thin layer of CREMIRCA (150g) onto the shortcrust base.

Pour a the cake mixture (300g) and decorate the surface with stripes of CREMIRCA LIMONE.

Bake at 180-200 for about 30-35 minutes.

Let cool down completely, cover with MIRAGEL and sprinkle with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine in the shortcrust pastry step.