



PLUM CAKE WITH COCOA AND COCONUT

COMBINE ALL THE INGREDIENTS IN PLANETARY MIXER EQUIPPED WITH PADDLE OR HEAVY WIRES WHISK FOR 5 MINUTES AT MEDIUM SPEED. PLACE THE MIXTURE IN PROPER MOULDS FILLING THEM FOR THEIR 2/3 AND BAKE

INGREDIENTS

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|--------------------|--------|
| ALICE'S CHOCO CAKE | g 2000 |
| SEED OIL | g 800 |
| WATER | g 800 |

PREPARATION

Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

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INGREDIENTS

| | |
|-------------------------|--------|
| ALICE'S CHOCO CAKE | g 2000 |
| UNSALTED BUTTER 82% FAT | g 750 |
| WATER | g 750 |

PREPARATION

Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

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| | |
|------------------------------|--------|
| CHOCOSMART CIOCCOLATO BIANCO | g 1000 |
| GRANCOCCO | g 200 |

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Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

STEP 4

INGREDIENTS

CHOCOSMART CIOCCOLATO

To Taste

GRANCOCCO

To Taste