



CHOCOLATE AND AMARETTO CAKE

STEP 1

INGREDIENTS

SILKY CAKE	g 1.000
	g 300
WATER	g 250
EGGS	g 350
	g 200
GRANELLA DI CIOCCOLATO	g 250

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle or heavy wire whisk for 5 minutes at medium speed. Place the dough in the moulds filling them by 2/3 (450-500 g of dough for moulds with a 20 centimeter diameter). Decorate the surface with CHOCOLATE GRAINS. Bake a 180-200°C; baking time depends on the size of the cakes (23-30 minutes for moulds with a 20 centimeter diameter). When completely cooled off, dust with BIANCANEVE PLUS and HAPPYCAO.

STEP 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
HAPPYCAO	To Taste