



FRUIT & COCOA CAKE

BAKED CAKE

DIFFICULTY LEVEL



ORANGE AND COCOA CAKE

INGREDIENTS

| | |
|--------------------------------------|-------|
| UNSALTED BUTTER 82% FAT - SOFTENED | g 350 |
| RAW ALMOND FLOUR | g 100 |
| EGG YOLKS | g 200 |
| MANGO PURÉE | g 300 |
| GRATED LEMON ZEST | g 5 |
| CACAO IN POLVERE | g 60 |
| TOP CAKE GLUTEN FREE | g 700 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 40 |
| DICED CANDIED ORANGE | g 150 |
| WALNUT KERNELS - CHOPPED | g 100 |

PREPARATION

Mix all the ingredients together, except for orange and walnuts, in a planetary mixer with the paddle attachment for about 5 minutes.

Stir the orange cubes and the chopped walnut kernels in the mixture.

Pour the mixture into proper silicon moulds filling them 3/4 full.

Bake at 185°C for about 35 minutes.

PRALINE ICING

INGREDIENTS

| | |
|--|-------|
| PRALINE AMANDE NOISETTE | g 750 |
| MINUETTO FONDENTE ECUADOR 70% - MELTED AT 50°C | g 425 |
| BURRO DI CACAO - MELTED AT 50°C | g 125 |
| GRANELLA DI NOCCIOLA | g 200 |

PREPARATION

Combine all the ingredients together.

SOAKING SYRUP FOR CAKE

INGREDIENTS

WATER - WARM

SUGAR

LIQUEUR

g 600

g 400

To Taste

PREPARATION

Dissolve the sugar in the water.

Let cool down, then add the liqueur.

FINAL COMPOSITION

Remove the cake from the mould and moisten it with the soaking syrup.

Glaze with the praline icing.

Decorate as you like most.