



WOODEN CAKE

STEP 1

INGREDIENTS

| | |
|--------------------------------------|-------|
| TOP CAKE | g 500 |
| EGGS | g 250 |
| UNSALTED BUTTER 82% FAT | g 250 |
| ZUCCHERO INVERTITO | g 20 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 15 |

PREPARATION

Whisk all the ingredients together, except for the COCOA, in a planetary mixer for 6 minutes on medium speed. Divide the mixture into two equal parts. Add the cocoa to one of these, and mix until they are all combined evenly together. Place in silicone moulds. Mix the white mixture in with the cocoa mixture unevenly to create perfect marbling. Bake at 180-190°C. Once it has cooled, glaze the log with NOBEL, which has been heated to about 40°C. Leave to cool at room temperature. Scratch with a wire brush to create a wood-like effect. Dust with HAPPYCAO and decorate.

STEP 2

INGREDIENTS

| | |
|-------------------------|-------|
| TOP CAKE | g 500 |
| EGGS | g 290 |
| UNSALTED BUTTER 82% FAT | g 250 |
| ZUCCHERO INVERTITO | g 30 |
| CACAO IN POLVERE | g 20 |

STEP 3

INGREDIENTS

| | |
|-------------|----------|
| NOBEL LATTE | To Taste |
|-------------|----------|

STEP 4

INGREDIENTS

CACAO IN POLVERE

To Taste