



## SINGLE PORTION CAKE WITH CEREALS AND LEMON

### CEREAL CAKE WITH LEMON NAMELAKA

DIFFICULTY LEVEL



#### CEREAL CAKE DOUGHT

##### INGREDIENTS

|   |        |
|---|--------|
| CEREAL'EAT CAKE                         | g 1000 |
| SEED OIL                                | g 380  |
| WATER                                   | g 380  |
| TYPE 00 WHITE FLOUR                     | g 50   |
| - CANDITI LIMONE AMALFI ACADEMY CESARIN | g 450  |

##### PREPARATION

- Mix all the ingredients in a planetary mixer with leaf for 5 minutes at medium speed.
- Combine the candies.
- Deposit the dough in the special mini cake moulds.
- Bake at 165°C (cooking times depend on the size of the cake).

#### NAMELAKA WITH WHITE CHOCOLATE, YOGURT AND LEMON

##### INGREDIENTS

|                                   |       |
|-----------------------------------|-------|
| FULL-FAT MILK (3,5% FAT)          | g 230 |
| LOW-FAT YOGURT                    | g 120 |
| LIQUID CREAM 35% FAT              | g 100 |
| GLUCOSE                           | g 8   |
| LILLY NEUTRO                      | g 40  |
| SINFONIA CIOCCOLATO BIANCO        | g 335 |
| - PASTA FRUTTA ORO LIMONE CESARIN | g 30  |

##### PREPARATION

- Bring the milk and glucose to the boil, add Lilly and mix with a whisk.
- Pour the mixture obtained over the white chocolate Sinfonia and emulsify well with an immersion blender.
- Gradually add the cold cream while continuing to mix, and finally incorporate yogurt and Lemon Fruit Paste.
- You must obtain a liquid mixture to mature for 10-12 hours in the fridge.

## FINAL COMPOSITION

Whip the namelaka in the planetary mixer with the whisk at medium-high speed.

Decorate the cake with tufts of namelaka, candied lemon cubes and gold leaf.

## RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER