



CAPRESINA VEGAN CAKE

TYPICAL SINGLE PORTION OF THE ISLAND OF CAPRI, WITH CHOCOLATE AND ALMONDS, IN A VEGAN REVISITATION

DIFFICULTY LEVEL   

SOFT CHOCOLATE AND ALMOND CAKE

INGREDIENTS

ALMOND FLOUR	g 300
SINFONIA VEGAN DARK DF	g 300
CASTER SUGAR	g 150
VIGOR BAKING	g 20
SEED OIL	g 120
RICE FLOUR	g 200
WATER	g 50
SALT	g 3
PLANT BASED MILK	g 450
	g 100

PREPARATION

- Emulsify the chocolate together with the oil.
- Pour all the ingredients and the emulsion into a planetary mixer, mix with the paddle attachment for 6 minutes at medium speed, until a homogeneous mixture is obtained.
- Add the flaked/sliced almonds by hand.
- Fill the single-portion baking molds 2/3 full and cook at 165°C for approximately 15 minutes.

DECORATION

INGREDIENTS

BIANCANEVE	To Taste
SINFONIA VEGAN DARK DF	To Taste

FINAL COMPOSITION

Sprinkle with BIANCANEVE and decorate with Vegan chocolate bar.