



HAZELNUT AND CITRUS VEGAN CAKE

CAKE DOUGH

INGREDIENTS

VEGAN CAKE	g 1000
WATER	g 520
SUNFLOWER SEED OIL	g 200
FARINA DI NOCCIOLE	g 200
PASTA FRUTTA ORO ORANGE - CESARIN	g 30
CANDIED ORANGE PEEL CUBES - 6X6	g 130
GRATED LEMON ZEST - 6X6	g 120
MANDARIN CANDID CUBES 4X4 CESARIN	g 100

PREPARATION

Mix all the ingredients together in the food processor with paddle attachment, except the candied fruit, at low speed for 3 minutes. Add the candied fruit and mix it. Pour the dough into the moulds filling them to 2/3. Cook at 180°C for approx. 40 minutes.

HAZELNUT ROCHER GLAZE

INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%	g 520
BURRO DI CACAO	g 100
PRALINE NOISETTE	g 120
SUNFLOWER SEED OIL	g 60
HAZELNUT CRUNCH - 50%	g 210

PREPARATION

Melt the RENO X FONDENTS with the COCOA BUTTER at 45°C. Add PRALIN NOISETTE, oil and HAZELNUT CRUNCH 50%. Mix thoroughly. Once completely cooled glaze the cakes with the Rocher glaze at approx. 40°C.

FINAL COMPOSITION

Once the cakes have cooled completely, frost them at about 40°C.



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF