



LAYERED CAKE: SPECULOOS

LAYERED CAKE PERFECT TO BE CUTTED INTO SINGLE BITES, SINGLE PORTION OR REGULAR CAKES
QUANTITIES FOR A 30X40CM H5 STEEL FRAME

DIFFICULTY LEVEL



SHORTCRUST

INGREDIENTS

TOP FROLLA

g 570

UNSALTED BUTTER 82% FAT

g 230

EGGS

g 60

PREPARATION

Mix all the ingredients in a planetary mixer with paddle until omogenous.

Place in the refrigerator for at least an hour.

Roll the dough to 4mm thickness.

Lay the dough in the stainless steel frame.

CAKE MIX

INGREDIENTS

ALICE'S CAKE

g 770

VEGETABLE OIL

g 335

WATER

g 335

JOYPASTE CARAMEL

g 20

PREPARATION

Mix all the ingredients in a planetary mixer with paddle on low speed for 5 min.

Pour into the steel frames over the shortcrust and bake at 170-180 ° C 25-30 min.

Once cooked, cool at room temperature.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 400

PREPARATION

Spread the PRALIN DELICRISP over the warm layer of sponge in order to cover all the surface.

Cool the cake in the refrigerator.

SPECULOOS MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1700
LILLY NEUTRO	g 340
WATER	g 340
JOYCREAM SPECULOOS - BLENDED	g 700

PREPARATION

In a planetary mixer whip all the ingredients until obtained a firm foam.

GLAZE

INGREDIENTS

MIRROR TOFFEE	g 500
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PREPARATION

Heat MIRROR in the microwave at 45 ° C.

FINAL COMPOSITION

Pour the flavored mousse over the base of the cake, filling completely the steel frame.

Place in the freezer until completely hardened.

Without removing the steel frame, glaze the surface of the cake with the MIRROR.

Unmould the cake and cut into desired size.

Decorate with ROSE PETALS PINK, PETALS MINI YELLOW and FILTER TELESCOPE DARK/WHITE DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF