



PINEAPPLE CAKE (TOP CAKE)

BAKED CAKE

DIFFICULTY LEVEL   

CAKE

INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500
DICED PINEAPPLE	To Taste

PREPARATION

Whip all the ingredients, except for pineapple, in the the planetary mixer with the whisk attachemnt, for 6 minutes at medium speed.

Then, combine the diced pineapple to the mixture.

FILLING

INGREDIENTS

SLICED PINEAPPLE	To Taste
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FINISHING

INGREDIENTS

COVERGEL NEUTRO	g 200
WATER	g 100

PREPARATION

Combine the ingredients and bring to a light boil, while stirring frequently.

FINAL COMPOSITION

Butter and flour a cake pan, then place 3-4 slices of pineapple onto the bottom of it.

Evenly pour the mixture into the pan in a proportionate amount.

Bake at 180-190°C.

Out of the oven, immediately unmould and let to cool completely upside down.

Glaze with COVERGEL NEUTRO, previously brought to the boil with water.

AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.