



# 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.