



# YOGHURT CAKE

## STEP 1

### INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 400
SEED OIL	g 400-450
	g 400

### PREPARATION

TOP CAKEg 1.000 Whole eggs g 400 Seed oil g 400-450 Natural or fruit yoghurt g 400  
METHOD: mix the TOP CAKE, eggs and oil in a mixer equipped with paddle attachment at low speed for 4 minutes, taking care not to whip the mixture. Delicately incorporate the yoghurt and place the mixture in suitable buttered and floured moulds. Bake at 180-190°C for 45-50 minutes. Leave to cool and decorate with BIANCANEVE PLUS.

## STEP 2

### INGREDIENTS

BIANCANEVE PLUS	To Taste
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