



# ORANGE & CHOCOLATE CAKE

## BAKED CAKE

### DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 500
EGG YOLKS	g 100
SUGAR	g 140

#### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

### FILLING

#### INGREDIENTS

CREMIRCA ARANCIA	To Taste
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### CHOCOLATA CAKE

#### INGREDIENTS

ALICE'S CHOCO CAKE	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 375
WATER	g 375

#### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at medium speed.

## BEFORE-BAKING DECORATION

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### INGREDIENTS

ALMOND FLAKES

To Taste

## DECORATION

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### INGREDIENTS

BIANCANEVE PLUS

To Taste

### FINAL COMPOSITION

Roll the dough into 3mm layers and use them to line some cake moulds.

Spread a 0.5mm layer of CREMIRCA onto the shortcrust base.

Pour a 1cm layer of chocolate cake mixture.

Decorate with sliced almonds.

Bake at 200 for about 25-30 minutes.

Let cool down completely, then sprinkle the top of the cake with BIANCANEVE PLUS.

### AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine, both in the shortcrust pastry and in the chocolate cake steps.