



HEIDI CAKE WITH RASPBERRY JAM

STEP 1

INGREDIENTS

HEIDICAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 300

PREPARATION

Mix HEIDICAKE, butter or cream margarine and eggs in a planetary mixer equipped with a paddle for about 3 minutes at low speed. Grease a round cake tin and dust with flour, then form an even layer of dough using a pastry bag with a plain tube nozzle nr. 6 and form an edge and a grid sufficiently large and placing each stripe at about 3 cm far from the other one. Put a sufficient quantity of filling or raspberry jam in the empty spaces and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, until it is completely golden.

STEP 2

INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
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STEP 3

INGREDIENTS

ALMOND FLAKES	To Taste
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