



## CHOCOLATE AND AMARETTO CAKE

### STEP 1

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#### INGREDIENTS

|                        |         |
|------------------------|---------|
| SILKY CAKE             | g 1.000 |
|                        | g 300   |
| WATER                  | g 250   |
| EGGS                   | g 350   |
|                        | g 200   |
| GRANELLA DI CIOCCOLATO | g 250   |

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle or heavy wire whisk for 5 minutes at medium speed. Place the dough in the moulds filling them by 2/3 (450-500 g of dough for moulds with a 20 centimeter diameter). Decorate the surface with CHOCOLATE GRAINS. Bake a 180-200°C; baking time depends on the size of the cakes (23-30 minutes for moulds with a 20 centimeter diameter). When completely cooled off, dust with BIANCANEVE PLUS and HAPPYCAO.

### STEP 2

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#### INGREDIENTS

|                 |          |
|-----------------|----------|
| BIANCANEVE PLUS | To Taste |
| HAPPYCAO        | To Taste |