

CITRUS AND WHITE CHOCOLATE CAPRESE

MIX ALL THE INGREDIENTS TOGETHER IN A PLANETARY MIXER USING A PADDLE OR HEAVY DUTY WIRE WHISK FOR 5 MINUTES ON LOW SPEED. PLACE THE MIXTURE IN THE MOULDS, WHICH WERE FIRST GREASED AND FLOURE

INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1.000	When they are baked and cooled, remove from the moulds, cover the entire cake with a layer of BLITZ, decorate with sliced almonds and finish with BIANCANEVE.
SEED OIL	g 500	
WATER	g 400	
ALMOND FLOUR	g 300	
	g 200	
ZEST FROM ORANGES, LEMONS AND LIMES	g 9	
STEP 2		
INGREDIENTS		
BLITZ	To Taste	
STEP 3		
INGREDIENTS		
ALMOND FLAKES	To Taste	
BIANCANEVE	To Taste	

