



TROPICAL CARAMEL SACHER

CAKE

INGREDIENTS

ALICE'S CAKE
WATER
SUNFLOWER SEED OIL
CACAO IN POLVERE
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL

g 1200
g 460
g 480
g 10
g 200

PREPARATION

Blend ALICE'S CAKE, water, oil, and cocoa in a planetary mixer with paddle attachment for 7-8 minutes.
Add RENO LACTEE CARAMEL previously coarsely chopped and blend.
Fill cake pans of 20 centimetres with about 550 grams of dough.
Bake at 170-180°C for 40-45 minutes. Unmould and let it cool.

TROPICAL FILLING

INGREDIENTS

FRUTTIDOR TROPICAL - OR FRUTTIDOR MANGO

To Taste

CARAMEL GLAZE

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

PREPARATION

Melt at 32-35°C.

FINAL COMPOSITION

Cut into 3 equal layers and stuff with tropical filling.

Place in the fridge for about 1 hour.

Cover with caramel glaze.

Wait until it is completely crystallized and then dress the lateral surface of the cake with CHOCOSMART CARAMEL CRUMBLE previously whipped in a planetary mixer with paddle attachment.

Decorate using Dobra decorations: Petals Mini Yellow, Splash Milk and Mini Pearl White.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER