



## BASQUE CAKE

### SOFT CAKE

DIFFICULTY LEVEL



#### SABLE' BRETON BASE

##### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFT	g 400
EGGS - ROOM TEMPERATURE	g 150
VIGOR BAKING	g 10
SALT	g 5

##### PREPARATION

Combine all the ingredients in a mixer equipped with the paddle attachment at low speed for 3 minutes.

Roll the sable' between two sheets of baking paper at a height of 3-4 mm.

Keep it in the fridge at least for 30 minutes.

#### GREEN APPLE CUSTARD

##### INGREDIENTS

FRUIT JUICE - GREEN APPLES	g 290
TOP CREAM	g 120

##### PREPARATION

Mix the ingredients with a whisk.

Leave to rest for three minutes.

Mix again to obtain a smooth and velvet cream.

#### GARNISH

##### INGREDIENTS

FRUTTIDOR MELA	To Taste
CHOCOCREAM CARAMEL FLEUR DE SEL	To Taste
BIANCANEVE PLUS	To Taste

## FINAL COMPOSITION

Line a cake pan with a layer of sable' breton.

Fill the center of the cake with the apple custard.

Cover with another layer of sable' breton.

Brush with egg and make decorative strips with a fork.

Bake at 180-190°C for about 40 minutes.

Once cold, unmold, sprinkle the edge of the cake with BIANCANEVE PLUS, create a spiral with CHOCOCREAM CARAMEL FLEUR DE SEL in the center of the dessert.

Decorate with FRUTTIDOR MELA and a CHOCOLATE APPLE DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF