



## COFFEE CARAMEL CAKE

### CAKE

#### INGREDIENTS

DOLCE VARESE

g 1000

EGGS

g 500

UNSALTED BUTTER 82% FAT - SOFT

g 250

SUNFLOWER SEED OIL

g 200

JOYPASTE CAFFE'

g 50

CACAO IN POLVERE

g 10

#### PREPARATION

Whip all the ingredients in a planetary mixer with paddle attachment for 7-8 minutes.

With a pastry bag fill the cylinder moulds (25x6x6) with 430 grams of whipped dough previously sprayed with SPRAY KING.

Close with the lid and bake for 45 minutes at 170°C.

After baking, let it rest for 15 minutes, then unmould and place in the fridge until it is completely cooled down.

### WHIPPED COFFEE GANACHE

#### INGREDIENTS

LIQUID CREAM 35% FAT - (1)

g 170

SINFONIA CIOCCOLATO LATTE 38%

g 230

JOYPASTE CAFFE'

g 55

LIQUID CREAM 35% FAT - (2)

g 400

#### PREPARATION

Bring the cream to a boil, add coffee paste and chocolate, and then mix with an immersion blender.

While mixing, add little by little the cream.

Cover with a film and place in the fridge for a night.

Whip in a planetary mixer with whisk or paddle attachment until obtaining a creamy and stable consistency.

## CARAMEL GLAZE

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### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

### PREPARATION

Heat CHOCOSMART CARAMEL CRUMBLE at 32-35°C.

### FINAL COMPOSITION

Cut in half the cake.

Stuff in the middle with the whipped ganache and place in the fridge for at least 15-20 minutes.

Cover with caramel glaze.

Wait until it is completely crystallized and then dress the whipped ganache over the surface of the cake

Decorate using coffee beans and Dobra decorations: Curvy Leaf Yellow, Chocolate Hazelnut in Shell, Spear Dark.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER