



## GÂTEAUX DE VOYAGE CAMEL

### CAMEL TRAVEL CAKE

DIFFICULTY LEVEL



#### CAMEL CAKE DOUGH

##### INGREDIENTS

ALICE'S CAKE	g 1000
WATER	g 400
SEED OIL	g 375
FLOUR - ALL PURPOSE	g 100
JOYPASTE CARAMEL	g 30

##### PREPARATION

Mix all the ingredients in a planetary mixer with paddle attachment for 6 minutes at medium speed.  
Fill the molds, previously oiled, and cook at 160°C for approximately 40 minutes.  
Cool down and remove from the mold.

#### CAMEL NAMELAKA

##### INGREDIENTS

MILK 3.5% FAT	g 250
GLUCOSIO	g 10
SINFONIA CARAMEL ORO	g 340
LILLY NEUTRO	g 40
LIQUID CREAM 35% FAT	g 200

##### PREPARATION

Bring milk and glucose to the boil.  
Pour the boiling liquid over the chocolate and lilly and blend.  
While blending, add the cream and leave to rest overnight in the refrigerator.

#### CAMEL GLAZE

##### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE - MELTED AT 32°C	To Taste
---	----------

## DECORATIONS

---

### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

CARAMEL CUBES

To Taste

### FINAL COMPOSITION

Whip the namelaka in a planetary mixer until it becomes fluffy.

Fill the caramel cake with the namaleaka, pair and leave to rest in the refrigerator for an hour.

Dip the cake by half in the caramel glaze.

Decorate the dessert with tufts of namelaka, caramel cream, caramel cubes and DOBLA decorations.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF