

GATEAUX DE VOYAGE CHRISTMAS

LEMON CAKE WITH POPPY SEEDS AND CHOCOLATE COATING. QUANTITIES FOR 3 CAKES. Special Recipe for Winterwonderland 2021.



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INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1200	-Combine oil, water and flour in the planetary mixer with the flat beater alice's cake, for 10 minutes at
SUNFLOWER SEED OIL	g 480	medium speed.
WATER	g 460	-Add the poppy seeds and the lemon paste and mix well.
ALL-PURPOSE FLOUR	g 35	-Place 750 grams of paste in the molds Pavocake KE012 ,rectangular and with a rounded surface
POPPY SEEDS	g 110	(25x8,5 cm with height 7 cm).
PASTA AROMATIZZANTE LIMONE	g 45-50	-Place on the surface of the paste two separated frozen cylinders of Cukicream gianduia, placed
		orizzontally, and slightly soak them in the cake.
		-Let rest at room temperature for 20 minutes.
		-Bake in a convection oven at 160°C for 55-60 minutes, or in a plate oven at 170°C for 60-65
		minutes.
		Once cold unmould and store in the fridge.
		WARNINGS: in order to prevent the cakes from growing during baking, it is recommended to cover

the raw cakes with a silicone microperforated foil, to place a pan and a weight on it and then bake.

They will be removed, a part from the foil, in the last 10 minutes of baking.



GIANDUIA CHOCOLATE FILLING		
INGREDIENTS		PREPARATION
CUKICREAM GIANDUIA	To Taste	-Prepare some CUKICREAM GIANDUIA cylinders with 23 cm of lenght and 2 cm of diameter by
		pouring the product in silicone molds (pavoflex px058 Pavoni 60x40) and freeze

COLURED CHOCOLATE COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 30°C	To Taste
CHOCOSMART CIOCCOLATO LATTE - MELTED AT 30°C	To Taste
CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 30°C ADDED WITH FAT BASED RED COLURING	To Taste

FINAL COMPOSITION

Glaze the cake alternating the three CHOCOSMART creating a striped effect.

Decorate with CHRISMAST TREE and STAR ASSORTMENT DOBLA.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

