



COCONUT CAKE (TOP CAKE)

BAKED CAKE

DIFFICULTY LEVEL



COCONUT CAKE

INGREDIENTS

| | |
|-------------------------|---------|
| TOP CAKE | g 1.100 |
| UNSALTED BUTTER 82% FAT | g 600 |
| EGGS | g 600 |
| ALL-PURPOSE FLOUR | g 100 |
| GRANCOCCO | g 500 |

PREPARATION

Whip TOP CAKE, eggs, butter and flour in a planetary mixer with the whisk attachment at medium speed for 5 minutes.

At the end of the whipping, gently combine GRANCOCCO to the mixture.

FINISHING

INGREDIENTS

| | |
|-----------------|----------|
| BIANCANEVE PLUS | To Taste |
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FINAL COMPOSITION

Butter and flour the cake pans and pour the mixture in.

Bake at 180-190°C for about 35-40 minutes (depending on the size of the pan).

Let cool down, then dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.