



YOGHURT CAKE

STEP 1

INGREDIENTS

TOP CAKE

g 1.000

EGGS

g 400

SEED OIL

g 400-450

g 400

PREPARATION

TOP CAKEg 1.000 Whole eggs g 400 Seed oil g 400-450 Natural or fruit yoghurt g 400
METHOD: mix the TOP CAKE, eggs and oil in a mixer equipped with paddle attachment at low speed for 4 minutes, taking care not to whip the mixture. Delicately incorporate the yoghurt and place the mixture in suitable buttered and floured moulds. Bake at 180-190°C for 45-50 minutes. Leave to cool and decorate with BIANCANEVE PLUS.

STEP 2

INGREDIENTS

BIANCANEVE PLUS

To Taste