



PLUM CAKE WITH CANDIED ORANGE

STEP 1

INGREDIENTS

ALICE'S CAKE	g 2.000
SEED OIL	g 750
WATER	g 750
FLOUR	g 100
CANDIED ORANGE PEEL CUBES	g 400

PREPARATION

ALICE'S CAKE Kg 2 Vegetable oil g 750 Water g 750 Flour g 100 Diced candied orange g 400 Beat all ingredients with the exception of the candied oranges in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Add the candied oranges and stir gently. Place the mixture in to the proper moulds, filling them only for 2/3 and bake at 180-200°C. After complete cooling cover with CHOCOSMART CHOCOLATE warmed in micro-wave oven at 32-35°C. Time: according to size of the cakes. If desired, it is possible to add at the end of mixing procedure grated orange or lemon peels.

STEP 2

INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
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