



PLUM CAKE WITH COCOA AND COCONUT

COMBINE ALL THE INGREDIENTS IN PLANETARY MIXER EQUIPPED WITH PADDLE OR HEAVY WIRES WHISK FOR 5 MINUTES AT MEDIUM SPEED. PLACE THE MIXTURE IN PROPER MOULDS FILLING THEM FOR THEIR 2/3 AND BAKE

INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
SEED OIL	g 800
WATER	g 800

PREPARATION

Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

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INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
UNSALTED BUTTER 82% FAT	g 750
WATER	g 750

PREPARATION

Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

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INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 1000
GRANCOCCO	g 200

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Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

STEP 4

INGREDIENTS

CHOCOSMART CIOCCOLATO

To Taste

GRANCOCCO

To Taste