

## **HEIDI CAKE WITH RASPBERRY JAM**

## STEP 1

STEP 3

**INGREDIENTS** 

ALMOND FLAKES

INGREDIENTS  HEIDICAKE  UNSALTED BUTTER 82% FAT  EGGS	g 1.000 g 300 g 300	PREPARATION  Mix HEIDICAKE, butter or cream margarine and eggs in a planetary mixer equipped with a paddle for about 3 minutes at low speed. Grease a round cake tin and dust with flour, then form an even layer of dough using a pastry bag with a plain tube nozzle nr. 6 and form an edge and a grid sufficiently large and placing each stripe at about 3 cm far from the other one. Put a sufficient quantity of filling or raspberry jam in the empty spaces and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, until it is completely golden.
STEP 2		
INGREDIENTS		
CONFETTURA EXTRA LAMPONI	To Taste	

To Taste

