

CHOCOLATE AND AMARETTO CAKE

STEP 1

INGREDIENTS		PREPARATION
SILKY CAKE	g 1.000	Mix all the ingredients in a pl minutes at medium speed. P
	g 300	for moulds with a 20 centime Bake a 180-200°C; baking til
WATER	g 250	a 20 centimeter diameter). W
EGGS	g 350	HALL TOAO.
	g 200	

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g 250

planetary mixer equipped with a paddle or heavy wire whisk for 5. Place the dough in the moulds filling them by 2/3 (450-500 g of dough meter diameter). Decorate the surface with CHOCOLATE GRAINS. If time depends on the size of the cakes (23-30 minutes for moulds with the work of the completely cooled off, dust with BIANCANEVE PLUS and

STEP 2

INGREDIENTS

GRANELLA DI CIOCCOLATO

To Taste BIANCANEVE PLUS To Taste HAPPYKAO

