



## CARAMEL RING-SHAPED CAKE

### -BISCUIT RECIPE-

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#### INGREDIENTS

BISCUIMIX	g 500
WATER	g 300
EGGS	g 300

#### PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

### -BISCUIT RECIPE-

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#### INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
LILLY CARAMEL	g 200
WATER	g 200

#### PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

### STEP 3

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#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 100-120

## STEP 4

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### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

To Taste

## STEP 5

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### INGREDIENTS

MIRROR CARAMEL

To Taste

## STEP 6

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### INGREDIENTS

FRESH FRUIT

To Taste



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER