



CITRUS AND WHITE CHOCOLATE CAPRESE

MIX ALL THE INGREDIENTS TOGETHER IN A PLANETARY MIXER USING A PADDLE OR HEAVY DUTY WIRE WHISK FOR 5 MINUTES ON LOW SPEED. PLACE THE MIXTURE IN THE MOULDS, WHICH WERE FIRST GREASED AND FLOURE

INGREDIENTS

ALICE'S CAKE	g 1.000
SEED OIL	g 500
WATER	g 400
ALMOND FLOUR	g 300
	g 200
ZEST FROM ORANGES, LEMONS AND LIMES	g 9

PREPARATION

When they are baked and cooled, remove from the moulds, cover the entire cake with a layer of BLITZ, decorate with sliced almonds and finish with BIANCANEVE.

STEP 2

INGREDIENTS

BLITZ	To Taste
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STEP 3

INGREDIENTS

ALMOND FLAKES	To Taste
BIANCANEVE	To Taste