

* THE AMOUNT OF WATER COULD CHANGE ACCORDING TO THE ABSORPTION OF THE USED FLOUR

INGREDIENTS	PREPARATION
	Temperatures and times:
ALICE'S CAKE	g 1.000
WATER	g 375
SUNFLOWER SEED OIL	g 375
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30

* THE AMOUNT OF WATER COULD CHANGE ACCORDING TO THE ABSORPTION OF THE USED FLOUR

INGREDIENTS	PREPARATION
	Temperatures and times:
ALICE'S CHOCO CAKE	g 1.000
WATER	g 375
SUNFLOWER SEED OIL	g 375

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INGREDIENTS	PREPARATION
	Temperatures and times:
COVERDECOR WHITE CHOCOLATE	g 2.000
COVERDECOR DARK CHOCOLATE	g 1.000
GRANELLA DI NOCCIOLA	g 300



INGREDIENTS

WONDERCHOC WHITE To Taste

