



LINZER CAKE APPLE AND SPICES

CAKE WITH APPLE AND SPICES

DIFFICULTY LEVEL



LINZER CAKE

INGREDIENTS

HEIDICAKE	g 1000
UNSALTED BUTTER 82% FAT	g 300
EGGS - ROOM TEMPERATURE	g 300
SPICES - (MIX 5 SPICES)	g 5

PREPARATION

Mix all ingredients with leaf at low speed for about 8-10 minutes.

FILLING

INGREDIENTS

APPLES - FARCIFORNO MELA CESARIN	To Taste
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FINAL COMPOSITION

In a special mold (ROME Silikomart), deposit a uniform layer of dough up to one third of the capacity.

Place a previously cooled insert inside (in a blast chiller) of Farciforno Apple Cesarin.

Fill up to two thirds of the capacity of the mold with linzer dough.

Bake in the oven at 180°C for 38-40 minutes.

After having cooled the cake, cover it with a mix of two parts Coverdecor White Chocolate and one part of Coverdecor Dark Chocolate brought to about 50°C.

Decorate with dried edible flowers and silver foil.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER