



SINGLE PORTION CAKE WITH CEREALS AND LEMON

CEREAL CAKE WITH LEMON NAMELAKA

DIFFICULTY LEVEL



CEREAL CAKE DOUGH

INGREDIENTS

CEREAL'EAT CAKE	g 1000
SEED OIL	g 380
WATER	g 380
TYPE 00 WHITE FLOUR	g 50
- CANDITI LIMONE AMALFI ACADEMY CESARIN	g 450

PREPARATION

- Mix all the ingredients in a planetary mixer with leaf for 5 minutes at medium speed.
- Combine the candies.
- Deposit the dough in the special mini cake moulds.
- Bake at 165°C (cooking times depend on the size of the cake).

NAMELAKA WITH WHITE CHOCOLATE, YOGURT AND LEMON

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 230
LOW-FAT YOGURT	g 120
LIQUID CREAM 35% FAT	g 100
GLUCOSE	g 8
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO BIANCO	g 335
- PASTA FRUTTA ORO LIMONE CESARIN	g 30

PREPARATION

- Bring the milk and glucose to the boil, add Lilly and mix with a whisk.
- Pour the mixture obtained over the white chocolate Sinfonia and emulsify well with an immersion blender.
- Gradually add the cold cream while continuing to mix, and finally incorporate yogurt and Lemon Fruit Paste.
- You must obtain a liquid mixture to mature for 10-12 hours in the fridge.

FINAL COMPOSITION

Whip the namelaka in the planetary mixer with the whisk at medium-high speed.

Decorate the cake with tufts of namelaka, candied lemon cubes and gold leaf.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER