



TROPICAL CARAMEL SACHER

CAKE

INGREDIENTS

ALICE'S CAKE	g 1200
WATER	g 460
SUNFLOWER SEED OIL	g 480
CACAO IN POLVERE	g 10
RENO CONCERTO LACTEE CARAMEL	g 200

PREPARATION

Blend ALICE'S CAKE, water, oil, and cocoa in a planetary mixer with paddle attachment for 7-8 minutes.

Add RENO LACTEE CARAMEL previously coarsely chopped and blend.

Fill cake pans of 20 centimetres with about 550 grams of dough.

Bake at 170-180°C for 40-45 minutes. Unmould and let it cool.

TROPICAL FILLING

INGREDIENTS

FRUTTIDOR TROPICAL - OR FRUTTIDOR MANGO	To Taste
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CARAMEL GLAZE

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE	To Taste
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PREPARATION

Melt at 32-35°C.

FINAL COMPOSITION

Cut into 3 equal layers and stuff with tropical filling.

Place in the fridge for about 1 hour.

Cover with caramel glaze.

Wait until it is completely crystallized and then dress the lateral surface of the cake with CHOCOSMART CARAMEL CRUMBLE previously whipped in a planetary mixer with paddle attachment.

Decorate using Dobra decorations: Petals Mini Yellow, Splash Milk and Mini Pearl White.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER