



Apple or pear sandy cake

Step 1

INGREDIENTS

TOP CAKE	g 1.000
SEED OIL	g 400
EGGS	g 400

PREPARATION

TOP CAKE g 1.000 Seed oil g 400 Whole eggs g 400 FRUTTIDOR APPLE or PEAR w.n. Combine the TOP CAKE, oil and eggs in a mixer equipped with whisk or paddle attachment at low speed. Place a thin layer of the mixture in a buttered and floured pie tin, then use a pastry bag to deposit small quantities of FRUTTIDOR APPLE or PEAR on top. Cover with another layer of the mixture and bake at 180-190°C for about 40 minutes. After cooling, dust with BIANCANEVE PLUS.

Step 2

INGREDIENTS

FRUTTIDOR MELA	To Taste
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Step 3

INGREDIENTS

BIANCANEVE PLUS	To Taste
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