



## PINEAPPLE CAKE (TOP CAKE)

BAKED CAKE

**DIFFICULTY LEVEL**



### CAKE

#### INGREDIENTS

TOP CAKE  
EGGS  
UNSALTED BUTTER 82% FAT  
DICED PINEAPPLE

g 1.000  
g 500  
g 500  
To Taste

#### PREPARATION

Whip all the ingredients, except for pineapple, in the the planetary mixer with the whisk attachemnt, for 6 minutes at medium speed.  
Then, combine the diced pineapple to the mixture.

### FILLING

#### INGREDIENTS

SLICED PINEAPPLE

To Taste

### FINISHING

#### INGREDIENTS

COVERGEL NEUTRO  
WATER

g 200  
g 100

#### PREPARATION

Combine the ingredients and bring to a light boil, while stirring frequently.

## FINAL COMPOSITION

Butter and flour a cake pan, then place 3-4 slices of pineapple onto the bottom of it.

Evenly pour the mixture into the pan in a proportionate amount.

Bake at 180-190°C.

Out of the oven, immediately unmould and let to cool completely upside down.

Glaze with COVERGEL NEUTRO, previously brought to the boil with water.

## AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.