



Small chocolate-pie with filling

HAZELNUT FLOUR

INGREDIENTS

ALICE'S CHOCO CAKE

Kg 2

UNSALTED BUTTER 82% FAT

g 750

WATER

g 750

FARINA DI NOCCIOLE

g 200

PREPARATION

Beat all ingredients in a planetary mixer with paddle or heavywires whip at medium speed for 5 minutes. Place 1 cm of mixture in the proper moulds, using a pastry bag fill the centre with APRICOT JAM or with CUKICREAM COCOA. Cover with an additional layer of mixture and bake at 180-190°C for 25-30 minutes. After complete cooling take out from moulds and dust with BIANCANEVE PLUS or cover with CHOCOSMART CHOCOLATE.

Step 2

INGREDIENTS

CONFETTURA ALBICOCCA

To Taste

Step 3

INGREDIENTS

CUKICREAM CACAO

To Taste

Step 4

INGREDIENTS

CHOCOSMART CIOCCOLATO

To Taste

Step 5

INGREDIENTS

BIANCANEVE PLUS

To Taste