



Granny cake

BAKED CAKE

DIFFICULTY LEVEL



CREAM

INGREDIENTS

WATER	g 500
MILK	g 500
PERFECTA	g 375-400

PREPARATION

Add PERFECTA to water and milk and mix vigorously with a whisk.

Let stand for 3 minutes and stir until you get a smooth and creamy structure.

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 400
EGG YOLKS	g 100
CASTER SUGAR	g 150
SALT	g 3

PREPARATION

Knead all the ingredients in planetary with leaf until you get a well-amalgamated dough.

Place in a well-covered refrigerator for at least one hour.

FINAL COMPOSITION

Flatten the pastry dough with a sheeter at a thickness of about 3 millimeters.

Cut the dough discs of the desired size and fill with a layer of about 1 cm of cream.

Brush the edges with water and place an additional disc of pastry on top, making it adhere well.

Brush the surface with beaten egg and decorate with pine nuts and Signature Rose Dobra.

Bake in a static oven at 190-200 C for 25-30 minutes.