



Plum cake with cocoa and coconut

Combine all the ingredients in planetary mixer equipped with paddle or heavy wires whisk for 5 minutes at medium speed. Place the mixture in proper moulds filling them for their 2/3 and bake

INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
SEED OIL	g 800
WATER	g 800

PREPARATION

Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

Combine all the ingredients in planetary mixer equipped with paddle or heavy wires whisk for 5 minutes at medium speed. Place the mixture in proper moulds filling them for their 2/3 and bake

INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
UNSALTED BUTTER 82% FAT	g 750
WATER	g 750

PREPARATION

Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

Combine all the ingredients in planetary mixer equipped with paddle or heavy wires whisk for 5 minutes at medium speed. Place the mixture in proper moulds filling them for their 2/3 and bake

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 1000
GRANCOCCO	g 200

PREPARATION

Whip in planetary with paddle for 2-3 minutes at medium speed and fill the plum cakes depositing a layer of about 1 cm. Cover the surface of the plum cakes with CHOCOSMART CHOCOLATE melted in micro-waves oven or in bain-marie at 32-35°C and decorate with GRANCOCCO.

INGREDIENTS

CHOCOSMART CIOCCOLATO

To Taste

GRANCOCCO

To Taste