



Heidi Cake with raspberry jam

Step 1

INGREDIENTS

| | |
|-------------------------|---------|
| HEIDICAKE | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 300 |
| EGGS | g 300 |

PREPARATION

Mix HEIDICAKE, butter or cream margarine and eggs in a planetary mixer equipped with a paddle for about 3 minutes at low speed. Grease a round cake tin and dust with flour, then form an even layer of dough using a pastry bag with a plain tube nozzle nr. 6 and form an edge and a grid sufficiently large and placing each stripe at about 3 cm far from the other one. Put a sufficient quantity of filling or raspberry jam in the empty spaces and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, until it is completely golden.

Step 2

INGREDIENTS

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|--------------------------|----------|
| CONFETTURA EXTRA LAMPONI | To Taste |
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Step 3

INGREDIENTS

| | |
|---------------|----------|
| ALMOND FLAKES | To Taste |
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