



Piña colada cake

SHORT PASTRY RECIPE:

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 400
SUGAR	g 100
EGGS	g 100

PREPARATION

Knead all the ingredients in a planetary mixer with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Roll out with a sheeter to the thickness of about 3 mm. Line the moulds of 20 cm diameter keeping a 3 cm high border.

SHORT PASTRY RECIPE:

INGREDIENTS

GRANCOCCO	g 1.000
WATER OR EGG WHITE	g 450

PREPARATION

Knead all the ingredients in a planetary mixer with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Roll out with a sheeter to the thickness of about 3 mm. Line the moulds of 20 cm diameter keeping a 3 cm high border.

SHORT PASTRY RECIPE:

INGREDIENTS

SILKY CAKE	g 1.000
SEED OIL	g 300
WATER	g 200
RUM	g 50
EGGS	g 350
FLOUR	g 50
DICED PINEAPPLE	g 350-400

PREPARATION

Knead all the ingredients in a planetary mixer with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Roll out with a sheeter to the thickness of about 3 mm. Line the moulds of 20 cm diameter keeping a 3 cm high border.

Step 4

INGREDIENTS

MIRAGEL	To Taste
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