



Caramel ring-shaped cake

-Biscuit recipe:

INGREDIENTS

BISCUIMIX	g 500
WATER	g 300
EGGS	g 300

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

-Biscuit recipe:

INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
LILLY CARAMEL	g 200
WATER	g 200

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

Step 3

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 100-120

Step 4

INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

To Taste

Step 5

INGREDIENTS

MIRROR CARAMEL

To Taste

Step 6

INGREDIENTS

FRESH FRUIT

To Taste



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER