



Citrus and white chocolate caprese

Mix all the ingredients together in a planetary mixer using a paddle or heavy duty wire whisk for 5 minutes on low speed. Place the mixture in the moulds, which were first greased and floured

INGREDIENTS

ALICE'S CAKE	g 1.000
SEED OIL	g 500
WATER	g 400
ALMOND FLOUR	g 300
	g 200
ZEST FROM ORANGES, LEMONS AND LIMES	g 9

PREPARATION

When they are baked and cooled, remove from the moulds, cover the entire cake with a layer of BLITZ, decorate with sliced almonds and finish with BIANCANEVE.

Step 2

INGREDIENTS

BLITZ	To Taste
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Step 3

INGREDIENTS

ALMOND FLAKES	To Taste
BIANCANEVE	To Taste