



winter cake

the dough

INGREDIENTS

ALICE'S CAKE	g 1000
UNSALTED BUTTER 82% FAT	g 375
WATER	g 325
FRUTTIDOR ARANCIA	g 280
CINNAMON POWDER	g 15

PREPARATION

Mix in planetary with Alice's Cake leaf, butter and water, for 10 minutes at medium speed

Add spices and Fruttidor, and mix well

Put 750 grams of pasta in Pavocake KE012 rectangular moulds rounded on the surface (25x8.5 cm with height 7 cm)

Bake under pressure in a ventilated oven at 160 °C for 55-60 minutes or in a plate oven at 170 °C for 60-65 minutes

white couverture

INGREDIENTS

COVERDECOR WHITE CHOCOLATE	To Taste
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PREPARATION

Heat the Coverdecor to 50 °C. Continue stirring to avoid caramelizing sugars.

FINAL COMPOSITION

Shave the cake both sides and bottom and place the cake in the refrigerator.

Splash the baking mold (clean and dry) with red and green colored cocoa butter already tempered.

Pour the loose coverdecor down to just under half the height and tilt on all sides so as to create a shirt.

Insert the cold cake and crush until completely covered, pass into blast chiller to freeze and be able to extract it from the mold.

Add the Dobla decorations

Mini pearl red 77419

Crinkle red 77816