



## SOFT CAKE

### STEP 1

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#### INGREDIENTS

SILKY CAKE	g 1.000
SEED OIL	g 300
WATER	g 225
EGGS	g 350

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle or a heavy wire whisk for 5 minutes at medium speed. Place the dough in the moulds, filling them by half (use 400 g of dough for moulds with a 20 centimeter diameter). Decorate the surface to your taste, forming irregular stripes with either FRUTTIDOR APPLE, FRUTTIDOR PEAR, FRUTTIDOR KIRSCH, CREMIRCA LEMON or CREMIRCA WILD BERRIES AND YOGHURT, etc. and decorate the sides with sliced almonds. Bake at 180-200°C; baking time depends on the size of the cakes (25-30 minutes for moulds with a 20 centimeter diameter). Allow the cake to cool off, then give it a shiny appearance using either MIRAGEL, RIFLEX, COVERGEL or ROYAL JELLY.

### STEP 2

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#### INGREDIENTS

SILKY CAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
WATER	g 225
EGGS	g 350

### STEP 3

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#### INGREDIENTS

FRUTTIDOR PERA	To Taste
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**STEP 4**

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**INGREDIENTS**

FRUTTIDOR MELA 70%	To Taste
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**STEP 5**

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**INGREDIENTS**

CREMIRCA FRUTTI DI BOSCO E YOGURT	To Taste
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**STEP 6**

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**INGREDIENTS**

MIRAGEL	To Taste
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