



## FRUIT & COCOA CAKE

### BAKED CAKE

#### DIFFICULTY LEVEL



#### ORANGE AND COCOA CAKE

##### INGREDIENTS

UNSALTED BUTTER 82% FAT - SOFTENED	g 350
RAW ALMOND FLOUR	g 100
EGG YOLKS	g 200
MANGO PURÉE	g 300
GRATED LEMON ZEST	g 5
CACAO IN POLVERE	g 60
TOP CAKE GLUTEN FREE	g 700
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40
DICED CANDIED ORANGE	g 150
WALNUT KERNELS - CHOPPED	g 100

##### PREPARATION

Mix all the ingredients together, except for orange and walnuts, in a planetary mixer with the paddle attachment for about 5 minutes.

Stir the orange cubes and the chopped walnut kernels in the mixture.

Pour the mixture into proper silicon moulds filling them 3/4 full.

Bake at 185°C for about 35 minutes.

#### PRALINE ICING

##### INGREDIENTS

PRALINE AMANDE NOISETTE	g 750
MINUETTO FONDENTE ECUADOR 70% - MELTED AT 50°C	g 425
BURRO DI CACAO - MELTED AT 50°C	g 125
GRANELLA DI NOCCIOLA	g 200

##### PREPARATION

Combine all the ingredients together.

## SOAKING SYRUP FOR CAKE

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### INGREDIENTS

WATER - WARM

g 600

SUGAR

g 400

LIQUEUR

To Taste

### PREPARATION

Dissolve the sugar in the water.

Let cool down, then add the liqueur.

### FINAL COMPOSITION

Remove the cake from the mould and moisten it with the soaking syrup.

Glaze with the praline icing.

Decorate as you like most.