



SINGLE PORTION CAKE WITH CEREALS AND LEMON

CEREAL CAKE WITH LEMON NAMELAKA

DIFFICULTY LEVEL



CEREAL CAKE DOUGHT

INGREDIENTS

CEREAL'EAT CAKE

SEED OIL

WATER

TYPE 00 WHITE FLOUR

- CANDITI LIMONE AMALFI ACADEMY CESARIN

g 1000

g 380

g 380

g 50

g 450

PREPARATION

Mix all the ingredients in a planetary mixer with leaf for 5 minutes at medium speed.

Combine the candies.

Deposit the dough in the special mini cake moulds.

Bake at 165°C (cooking times depend on the size of the cake).

NAMELAKA WITH WHITE CHOCOLATE, YOGURT AND LEMON

INGREDIENTS

FULL-FAT MILK (3,5% FAT)

LOW-FAT YOGURT

LIQUID CREAM 35% FAT

GLUCOSE

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

- PASTA FRUTTA ORO LIMONE CESARIN

g 230

g 120

g 100

g 8

g 40

g 335

g 30

PREPARATION

Bring the milk and glucose to the boil, add Lilly and mix with a whisk.

Pour the mixture obtained over the white chocolate Sinfonia and emulsify well with an immersion blender.

Gradually add the cold cream while continuing to mix, and finally incorporate yogurt and Lemon Fruit Paste.

You must obtain a liquid mixture to mature for 10-12 hours in the fridge.

FINAL COMPOSITION

Whip the namelaka in the planetary mixer with the whisk at medium-high speed.

Decorate the cake with tufts of namelaka, candied lemon cubes and gold leaf.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER