



VEGAN-CAKE-COCCO-AND-CHOCOLATE

SOFT VEGAN DARK CHOCOLATE CAKE, ENRICHED WITH EXOTIC COCONUT NOTES. PERFECT FOR BAKED SINGLE-SERVE PORTIONS WITH AN INTENSE AND INDULGENT FLAVOR.

DIFFICULTY LEVEL



VEGAN CAKE

INGREDIENTS

VEGAN CAKE

WATER

SUNFLOWER OIL

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%

GRATED COCONUT / COCONUT FLOUR

g 1000

g 560

g 160

g 120

g 60

PREPARATION

- Warm the water to 30°C, then add the seed oil and the melted SINFONIA FONDENTE 56%.
- Emulsify and mix all the ingredients together in a stand mixer using the paddle attachment.
- Portion the batter into molds, filling them two-thirds full
- Bake at 180°C for about 40 minutes.

FINAL COMPOSITION

Unmold and leave to cool, package



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF