

Carmello Cake

INGREDIENTS

350 g	CHOCO LUX ALFAPRO	150 g	EGG MASS
150 g	OIL	100 g	WATER
450 g	SALTED CARMELLO CREAM	50 g	SWEET WAFFLES FOR ICE CREAM
500 g	CREAM UHT 33% ALFAPRO	75 g	SUGAR
50 g	DELIPASTA PISTACHIO 100% FABBRI	10 g	GELATIN



A METHOD OF PREPARING

- 1** Mix Choco Lux, egg mass, oil and 50 g of water at medium speed for about 4 minutes. Lay out into a mold with a diameter of about 25 cm. Bake at 200°C for about 20 minutes. After cooling, cut into two equal discs. We translate the first of them into form.
- 2** 250 g Salted Carmello Cream (new) heat to about 40°C. We add crushed waffles to ice cream. We put the finished cream on the bottom of the cake.
- 3** Whisk UHT 33% Alfapro cream with 75 g of sugar, add Pistachio Delipasta 100% Fabbri and 10 g of gelatin (soaked in 50 g of water and heated). Mix the cream, put half on a frying pan. Cover with the second plate of the cake on which we put the rest of the pistachio cream.
- 4** The cake is cooled in the freezer or shock oven.



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After cooling, remove from the mold and pour Salted Carmello Cream heated to 40°C
6. Decorate at will: fruit, gold, white chocolate.

Bon appétit!

Smaczne



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