

Gingerbread with plum

INGREDIENTS

1000 g	MASTERS GINGERBREAD ALFAPRO	100 g	EGG MASS ALFAPRO
1200 g	WATER	120 g	ORANGE JELLY ALFAPRO
750 g	HOMEMADE PLUM FOWL ALFAPRO	190 g	FRENCH CREAM ALFAPRO
150 g	CHOCOLATE NE 48% ALFAPRO	100 g	BUTTER
150 g	FLEXIGLAZE CARAMEL GLAZE ALFAPRO	35 g	OIL



A METHOD OF PREPARING

- 1** Masters Gingerbread, egg mass and 400 g of water mix on slow rotation for about 1-2 minutes. The resulting cake is divided into two equal parts and transferred into two sheets measuring 30 x 40 cm. Bake for about 25 minutes at 170-180 degrees Celsius.
- 2** Boil 300 g of water, add jelly and mix thoroughly. Then we add the plum fowl, mix the whole and pour on the first gingerbread countertop. Set aside until slightly solidified, then cover with a second gingerbread countertop.
- 3** Whisk the French cream with 500 g of water, add melted chocolate with butter, mix thoroughly and spread evenly on the dough. Set aside to cool.
- 4** Heat the icing, add oil and pour a thin layer over the top of the cake.

Bon appétit!

Smacznego



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