



ALFAPRO

Milky Way

INGREDIENTS

CAKE

750 g CHOCO LUX ALFAPRO

300 g EGG MASS

300 g OIL

1ST CREAM

100 g WATER

50 g SUGAR CRYSTAL

750 g CREAM ALFAPRO WITHOUT CARAGEN

15 g GEALTIN 180 BLOOM

2ND CREAM

100 g WATER

600 g MILK CHOCOLATE 33% SICA0

400 g EGG YOLK 20 PCS.

1000 g EXTRA BUTTER

400 g DESSERT CHOCOLATE 55% SICA0

600 g EGG PROTEIN 20 PCS.



A METHOD OF PREPARING

1

Mix Choco Lux, oil, egg mass, water mix at medium speed for about 5 min. We put on a plate of size 40x60 cm, thinly spread and defrost at 230 degrees Celsius for about 12 minutes.

2

Whisk the cream with sugar and add hot gelatin. Spread the resulting cream evenly over the entire surface of the baked cake.

3

Melt the butter, add chocolate and yolks, stir gently. In a separate bowl whisk the proteins, then pour butter with chocolate and yolks into them and gently stir again. Finished cream spread on pre-gelled cream.

4

We decorate as we see fit.

Bon appétit!

Smacznego



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: **savpol@savpol.pl**

