



ALFAPRO

Toffi cake

INGREDIENTS

CRISPY CAKE

120 g	CRISPY CAKE ALFAPRO	50 g	MARGARINE DELIKATES BACK 80% VORTELLA
10 g	EGG MASS ALFAPRO	150 g	PLUM FOWL ALFAPRO
750 g	TOFFI CAKE ALFAPRO	265 g	EGG MASS
300 g	OIL	150 g	WATER

CREAM

300 g	CHOCOLATE NE 48% ALFAPRO	200 g	CREAM 33% ALFAPRO
100 g	BUTTER	5	GELATIN
300 g	WALNUT	leaves	
150 g	CROCCO CREAM NUT ALFAPRO	500 g	KAJMAK ALFAPRO
		50 g	ALMOND FLAKES



A METHOD OF PREPARING

- 1** Mix the ingredients for the dough (AlfaPro dough, margarine and 10g egg mass) until all the ingredients are fully combined, roll out on a thin countertop 30/40 cm. Bake for about 15 min. at temp. 190-200 degrees Celsius.
- 2** After cooling, apply a thin layer of AlfaPro plum powder.
- 3** All ingredients (Toffi AlfaPro, egg mass, oil, water) mix 2-3 min. on slow rotation, pour on 2 sheets 30/40 cm, bake 20-30 min. at 180 degrees Celsius. One of the countertops put on a layer with dowel.
- 4** Boil the cream and pour chocolate with it, lightly blend, add butter (room temperature) and gelatin soaked in cold water and blend thoroughly to obtain a smooth and shiny mass.



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Pour the prepared mass on the previously laid countertop and sprinkle evenly crushed walnuts (previously blushed in the oven). Cover with a second toffee countertop, and lubricate its surface with a heated cauliflower and decorate with melted Crocco Cream Nut and roasted almond flakes.

Bon appétit!

Smacznego



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