

# Carmello Cake

## INGREDIENTS

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

*Smacznego*

