

Coconut cloud

INGREDIENTS

CAKE

700 g	DARK CHOCOLATE FILLING ALFAPRO	2000 ml	CREAM WITHOUT CARAGEN ALFAPRO
700 g	WHITE ALFAPRO PRALINE FILLING	30 g	GELATIN
150 ml	WATER	150 g	ALMOND PETALS
50 g	NUTTY CREAM ALFAPRO		

MASS

750 g	COCONUT CAKE ALFAPRO	350 g	EGG MASS
230 g	RAPESEED OIL	110 ml	WATER



A METHOD OF PREPARING

- 1 Mix oil, eggs and water at medium speed for about 5min. Spread on a 40/60 cm sheet lined with paper, smooth the cake and bake in the oven at 220 degrees Celsius for about 12 minutes.
- 2 After cooling, the surface of the countertop lubricate with dark praline filling. Whip the cream, heat to 40 degrees Celsius the white praline filling and gelatin and then pour both these ingredients into the whipped cream.
- 3 Gently mix all together and spread on the coconut bottom lubricated with praline filling.
- 4 Sprinkle with roasted almonds in flakes and pour melted Nutty Cream and cool.

Bon appétit!

Smacznego



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