

# Delectable gingerbread

## INGREDIENTS

### CAKE

<b>1000 g</b>	ALFAPRO PIERNIK MISTRZÓW (GINGERBREAD OF CHAMPIONS)	<b>50 g</b>	EGGS
<b>450 ml</b>	MILK 2% FAT	<b>300 g</b>	ALFAPRO ROASTED BLACKCURRANT IN GEL 50%

### CREAM

<b>15 g</b>	GELATINE	<b>75 ml</b>	WATER
<b>1300 g</b>	ALFAPRO CARRAGEENAN-FREE CREAM	<b>350 g</b>	ALFAPRO DARK CHOCOLATE 48% NE
<b>25 g</b>	CACAO POWDER	<b>50 g</b>	'EXTRA' BUTTER
<b>100 ml</b>	COLNTREAU LIQUEUR		



## A METHOD OF PREPARING

- 1** Mix the milk, the eggs and the Piernik Mistrzów (Gingerbread of Champions) together at a slow speed for about a minute. Turn the mixture out onto a baking tray lined with baking paper, spread a thin layer of the mixture and bake at around 23 degrees Celsius for 10 - 12 minutes. Once baked and cooled, cut out circles with a metal ring about 15 cm in diameter. Spread the first base of the cake with AlfaPro roasted blackcurrant mixed with gelatine.
- 2** Whip 1,000g cream and at the same time boil 300g cream, together with the butter. Add to this the 48% NE AlfaPro dark chocolate and the gelatine, previously soaked in water. Combine the Cointreau liqueur and all the formed Genache with the whipped cream. Spoon the remaining cream into a piping bag and, using a round piping tool, place the remaining cream on top of the first gingerbread base, cover with another gingerbread base and, in the same way, decorate with the cream and cover with the gingerbread base. Squeeze the cream out on the gingerbread surface one last time, sprinkle with cacao powder and



decorate with chocolate or fruit ornaments.

Bon appétit!

*Smacznego*



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