

Flavourful spice cream cake

INGREDIENTS

1250 g	NEGRO ALFAPRO DOUGH MIX	550 g	ALFAPRO LIQUID EGG
500 ml	RAPESEED OIL	250 ml	WATER
		+ 200 ml	
500 g	WHITE ALFAPRO PRALINE FILLING	2500 g	ALFAPRO CARRAGEENAN-FREE CREAM
250 g	SNACKOLOSO SPECULOOS FABBRI MARBLEISING GLAZE	40 g	GELATINE
500 g	ALFAPRO ROASTED APPLE CUBE	750 g	ALFAPRO NUTTY CREAM



A METHOD OF PREPARING

- 1** Mix the Negro dough, oil, liquid egg and water at a low speed for about 5 minutes. Form a thin base on a baking tray lined with silicone paper, bake for 13 minutes at 230 degrees Celsius.
- 2** Spoon the White Praline Filling onto the cooled chocolate base. Whip the cream with the sugar, and towards the end of this step add the Snackoloso Speculoos Fabbri and the heated gelatine. Spread the cream that has been formed into the middle of the mould, as well as the roasted apples, cover with a second chocolate sponge layer and apply a second layer of cream.
- 3** Smooth, cool and coat with the Nutty Cream heated to about 40 degrees Celsius. Decorate to suit your taste.



Bon appétit!

Smacznego



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