

Love Velvet cake with açaí mousse

INGREDIENTS

CAKE

1000 g [LOVE VELVET MIXTURE](#)

300 g WATER

300 g [EGG MIXTURE](#)

300 g OIL

BLACKCURRANT LAYER

1200 g [ROASTED BLACKCURRANT ALFAPRO](#)

AÇAÍ CREAM

300 g [ALFAPRO CREAM 33% for boiling](#)

25 g [GELATIN](#)

300 g [WHITE CHOCOLATE](#)

1200 g [ALFAPRO CREAM 33% for whipping](#)

125 g WATER

150 g [FABBRI AÇAÍ DELIPASTE](#)

MASCARPONE CREAM

1000 g [MASCARPONE](#)

1000 g [ALFAPRO CREAM 33%](#)

100 g WATER

300 g [PASTOVOCREM FABBRI](#)

20 g [GELATIN](#)

GLAZE

400 g [NAPPAGE AMARENA FABBRI](#)



A METHOD OF PREPARING

1

Mix the Love Velvet mixture at medium speed with oil, egg mixture and water for approx. 5 min. Then pour onto two 40/60 baking trays lined with baking paper. Smooth out and bake at approx. 220°C for approx. 12 min.

2

Soak the gelatin in cold water. Bring 300 g of cream to a boil, add the gelatin, mix, then add the white chocolate. Mix and add the Açaí Delipaste. Whip 1200 g of cream to 3/4 consistency and gently combine everything by hand.



3

Whip the mascarpone with Fabbri Pastovocrem for approx. 3 min. Pour in the cream and whip, then add the gelatin at the end.

4

Assemble the cake. Place a closed four-sided frame on a 40/60 baking tray, then place the first sponge layer inside. Spread with AlfaPro roasted blackcurrant. Next, spread the Açaí cream, cover with the second sponge layer and spread the mascarpone cream on top. Smooth the surface. Chill the whole cake, then apply Fabbri Amarena Nappage.

Smaczne



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