

# Milky Way

## INGREDIENTS

### CAKE

**750 g** CHOCO LUX ALFAPRO

**300 g** OIL

**300 g** EGG MASS

### 1ST CREAM

**100 g** WATER

**750 g** CREAM ALFAPRO WITHOUT CARAGEN

**50 g** SUGAR CRYSTAL

**15 g** GEALTIN 180 BLOOM

### 2ND CREAM

**100 g** WATER

**1000 g** EXTRA BUTTER

**600 g** MILK CHOCOLATE 33% SICAO

**400 g** DESSERT CHOCOLATE 55% SICAO

**400 g** EGG YOLK 20 PCS.

**600 g** EGG PROTEIN 20 PCS.



## A METHOD OF PREPARING

**1**

Mix Choco Lux, oil, egg mass, water mix at medium speed for about 5 min. We put on a plate of size 40x60 cm, thinly spread and defrost at 230 degrees Celsius for about 12 minutes.

**2**

Whisk the cream with sugar and add hot gelatin. Spread the resulting cream evenly over the entire surface of the baked cake.

**3**

Melt the butter, add chocolate and yolks, stir gently. In a separate bowl whisk the proteins, then pour butter with chocolate and yolks into them and gently stir again. Finished cream spread on pre-gelled cream.

**4**

We decorate as we see fit.

Bon appétit!

*Smacznego*

