



**ALFAPRO**

## 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% SICA0      **400 g** DESSERT CHOCOLATE 55% SICA0  
**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*



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