

# Valentine's Day Cake

## INGREDIENTS

### CAKE

<b>250 g</b>	CHOCOLATE CAKE NEGRO PREMIUM ALFAPRO	<b>100 g</b>	OIL
<b>112 g</b>	EGG MASS	<b>50 g</b>	WATER
<b>at your will</b>	CROCCO CREAM NUT ALFAPRO		

### STRAWBERRY JELLY

<b>200 g</b>	STRAWBERRY PUREE BOIRON	<b>20 g</b>	PANNAMOUSE FABBRI DESSERT BASE
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### CHOCOLATE-RASPBERRY MOUSSE

<b>100 g</b>	WHITE CHOCOLATE SICAO	<b>400 g</b>	CREAM 30% ALFAPRO
<b>20 g</b>	BUTTER	<b>40 g</b>	RASPBERRY DELIPASTE FABBRI
<b>8 g</b>	GELATIN	<b>30 g</b>	WATER
<b>at your will</b>	NAPPAGE AMARENA		



## A METHOD OF PREPARING

1

### CAKE

Mix all ingredients for 4-5 minutes at slow speed. Pour on a baking sheet, align and bake at 180 degrees for about 20-25 min.

2

After cooling, cut out 2 hearts with a diameter smaller than the final mold by about 0.5 cm (spread one with dissolved Crocco Cream Nut). In addition, cut 6 dessert bottoms, also with a smaller diameter than the inside of the silicone mold (it is also greased with Crocco Cream Nut).

3

### STRAWBERRY JELLY

Heat the puree to about 60-70 degrees Celsius and then add to it Pannamousse.



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After mixing, pour into the prepared molds: 1 heart-shaped and 6 small hemispheres. Finally, set aside to freeze.

4

#### CHOCOLATE-RASPBERRY MOUSSE

Dissolve white chocolate and 100g cream in the microwave or in a water bath, add soft butter, raspberry delipaste and gelatin dissolved in water. Then mix everything thoroughly (you can use a blender) and combine (gently stirring) with the remaining 3/4 whipped cream.

5

Filling a single portion should start with the mousse, then put the frozen strawberry jelly and close flush with the previously prepared chocolate countertop with crisps. When applying additives, care should be taken to ensure that the mousse is always at the edges of the mould. Freeze the mold. Pour the frozen dessert heated to temp. 40-45 degrees Celsius Nappage Amarena or Strawberry, optionally finish with red suede.

6

Filling the heart mold should start with a chocolate countertop smeared with Crocco Cream Nut, then pour the mousse, transfer the gel with a thin layer of mousse, chocolate countertop and complete the mold with mousse. After freezing, decorate Nappage Amarena, or strawberry.

Bon appétit!

*Smacznego*

