

Valentine's Day Cake

INGREDIENTS

CAKE

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

STRAWBERRY JELLY

200 g	STRAWBERRY PUREE BOIRON	20 g	PANNAMOUSE FABBRI DESSERT BASE
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CHOCOLATE-RASPBERRY MOUSSE

100 g	WHITE CHOCOLATE SICAO	400 g	CREAM 30% ALFAPRO
20 g	BUTTER	40 g	RASPBERRY DELIPASTE FABBRI
8 g	GELATIN	30 g	WATER
at your will	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.



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

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.

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.

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!

Smaczne



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