

Chimney Cake



Bottom	800	g	Crumble dough with ChocNut Cake
Recipe	5000	g	ChocNut Cake
	1000	g	egg
	1000	g	water
Filling	920	g	Amandia (40 g. per piece)
Finishing	460	g	Apricot Jam
	460	g	Fondant
	115	g	Maro Marzipan 1:3 (*)

* *Yellow*

Method

Mix the ingredients for the cake batter during 5 minutes at low speed with a flat beater.

Cover the inside of the ring (8x10 cm) with the crumble dough.

Divide half of the cake batter in the rings.

Pipe a spiral (diameter 7 cm) of Amandia onto the batter.

Divide the remaining of the batter on top of the Amandia.

Baking temperature:

Deck oven 180°C.

Rotation oven 160°C.

Baking time approx 45 minutes.

Decorate the cake with the Aldia Apricot Jam and Fondant.

Finish with a creation of Maro Marzipan.

Yield: 23 pieces

Crumble dough with ChocNut Cake

Recipe

2000	g	ChocNut Cake
500	g	flour
200	g	butter
200	g	water

Method

Mix all ingredients into a crumble dough.
Keep on stock in the freezer.

