



CHESTNUT CAKE



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Recipe for 1 cake

CAKE DOUGH

- 27 g oatmeal flour
- 200 g chestnut paste
- 85 g sugar50 g butter
- 20 g egg yolks
- 30 g UHT cream
- 3 g baking powder
- Chestnut pieces for decoration

MANUFACTURING PROCESS

To be made at least 2H beforehand. Loosen the chestnut paste with the butter. Add UHT cream and yolks. Stir in flour and baking powder and mould immediately in 20 cm x 10 cm moulds.

Bake for 40 minutes at 160°, checking with a probe, 95°C through. Turn out of the moulds, lightly dab with vanilla syrup, decorate with mini chestnuts and spray with neutral glaze.



CHESTNUT IN SYRUP
4/4 = 650 G
CARTON OF 6
REF: 109



SMALL BROKEN PIECES OF
CANDIED CHESTNUT
5 CARTON OF 2,5 KG
REF: 585