



# CHESTNUT CAKE



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## CAKE DOUGH

- 500 g Pellorce & Jullien chestnut puree
- 200 g whole egg
- 40 g single cream
- 50 g chestnut flour
- 50 g cornflour
- 6 g baking powder
- 120 g melted butter
- 200 g Pellorce & Jullien small chestnut broken pieces

## MANUFACTURING PROCESS

Stir in the ingredients in order and bake for about 1h15 at 150°C (recipe for 1 kg cake).

## VANILLA SYRUP

- 1 L water
- 500 g sugar
- Q.S vanilla

Soak in hot water as soon as you remove from the oven and wrap immediately. Store in a cool place or in the freezer. Poach the Marron Intense® on top with a suitable nozzle.



CHESTNUT CREAM  
4/4 = 1 KG  
CARTON OF 12  
REF: 1392



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



MARRON INTENSE®  
4/4 = 950 G  
CARTON OF 12  
REF: 1702