

Snack Cake

Travel cake

For 4 cakes



Marble cake

Patis'Madeleine PatisFrance	415 g
Eggs	277 g
Butter	100 g
Oil	55 g

Mix all the ingredient with the paddle for 3 minutes medium speed.

Patis'Coeur Fondant PatisFrance	555 g
Water	140 g
Eggs	140 g

Mix all the ingredient with the paddle for 3 minutes medium speed.

Fill a piping bag with each of the batters. Cut the point of and put those pipingbags in another piping bag. Fill the mold with 1100g of the two mixed cake batters. . Bake it 25 minutes at 170°C.

Crunchy glaze

Pralicrac Caramel au Beurre Salé PatisFrance	500 g
Oil	50 g
Belcolade Noir Supreme	150 g

Heat up the Chocolate at 45°C Add the Pralicrac and oil. Glaze the cake at 35°C to 40°C

Gianduja cream

Cream	200 g
Gianduja PatisFrance	400 g

Bring to boil the cream and pour on the gianduja. Mix well. Leave to cool down and whip.

Finishing

- Once the cake is baked, let cool down and put in the freezer. Cut the top to have a flat surface. Divide the cake in long strokes 5 on 30 cm.
- Glaze each cake with the crunchy glaze and leave to set.
- Pipe on top the gianduja cream. Decorate with some round chocolate decorations and caramelized nuts.