



# Bienetta Caramel Cake

## Ingredients

### Cake

5 oz (140 g)	Shortcrust Pastry Base
1.76 oz (50 g)	Amarena-Cherry Marmoria (DRE 54804 3)
3 Layers	Genoise Mix, prepared (DGF 8145)
14.82 oz (420 g)	Amarena-Cherry Marmoria (DRE 54804 3)

### Butter Cream

5.82 oz (165 g)	Butter Cream Basis
14.64 oz (415 g)	Water
14.64 oz (415 g)	Butter, softened
0.18 oz (5 g)	Vanilla Moroni Flavor Paste (DRE 22004 8)

### Decoration

5.29 oz (150 g)	Caramel Cream from Isigny (DGF 5817)
1.23 oz (35 g)	Sanett (DRE 33066 2)

### Hazelnut Brittle

5.64 oz (160 g)	Bienetta (DRE 33518 6)
5.64 oz (160 g)	Hazelnuts, whole, shelled

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## Directions

1. Spread the Amarena-Cherry Marmoria over the shortcrust pastry base. Place one layer of prepared Genoise Mix on top and arrange a baking ring around it.
2. Whip the butter cream and flavor with Vanilla Moroni Flavor Paste. Decorate alternately with butter cream and Amarena-Cherry Marmoria and create the cake. Smooth the butter cream on top and freeze for a short time.
3. Heat the baking ring and remove it. Use a palette knife to coat the edge unevenly with butter cream. Leave to chill for at least 2 hours.
4. Mix the Caramel Cream from Isigny with the Sanett solution and spread over the cake so that a small amount runs over the edge.
5. Mix the hazelnuts with the Bienetta for the hazelnut brittle and bake at 350°F (180°C) for approx. 12 minutes. Break into pieces once cooled and decorate the cake.