

ZAFIRO LOVE



Difficulty



Products

- Zafiro Fresa
- Moorea strawberry
- Preservative PNB
- Baking powder Norte
- Inverted sugar



Tools

- Mixer
- Microwave
- Spatula
- Silicone mould

CAKE DOUGHT

	Ingredients	Cooking Method
100 g.	Inverted Sugar	Beat the sugar, the Inverted sugar and the egg until it rises. Mix the milk with the oil and add it slowly to the mixture, with the mixer running slowly.
1350 g.	Flour W200	
900 g.	Whole egg	Sieve the flour with the Baking Powder Norte and the Preservative PNB and add to the previous mix. Leave the dough to rest for 4 to 8 hours.
300 g.	Milk	
900 g.	Sunflower Oil	
900 g.	Sugar	
50 g.	Baking powder Norte	
90 g.	Preservative PNB	Bake at 250°C at the entrance and lower to 210°C during baking.

Assembly and Finishing

Fill with **Moorea Strawberry** and bathe with **Zafiro Fresa**
Decorate as desired.