

Autumn pound cake Raya Dates

Eating dates after a long day of fasting can help the body's blood glucose levels quickly return to normal.



Recipe

DATES POUND CAKE - 6 MOLDS SN 2132 305G/MOLD

Almond powder	360g
Brown Sugar	300g
Egg White (a)	99g
Egg Yolk	120g
Icing Sugar	126g
Clarified Butter	345g
Salt	1g
Cake Flour	171g
Honey	60g
Dates	60g
Totaal	2062g

DATES POUND CAKE - 6 MOLDS SN 2132 305G/MOLD

Blend well all the ingredients except egg white(b) and honey. Make a meringue with egg white(b) and honey. Fold well and bake at 170°C for 30 minutes.

DARK GOURMET GLAZE- 1 SET FOR ALL

Dark Chocolate Couverture 76%	600g
Almond Oil	83g
Toasted Hazelnut	50g
Dates	20g
Totaal	753g

DARK GOURMET GLAZE- 1 SET FOR ALL

Mix well use at 40°C.

Assembly, layout and finishing

Once the cake is cold, glaze with chocolate gourmet glaze.

Decoration with Dobla Geometric leaf.

Enjoy this exciting recipe.

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Geometric leaf