

## Caramel and rose cake

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SWEETS MASTER

### Caramel and rose cake

#### Ingredients:

- **250g.** Butter
- **100g.** Hazelnut gianduja
- **C.S.** Natural essence of roses
- **40g.** **Caramelized Milk Powder Ingredíssimo (ref.608553)**
- **40g.** White sugar
- **40g.** Brown sugar
- **100g.** Eggs
- **118g.** Loose type flour
- **15g.** Cocoa powder
- **4g.** Impeller
- **6g.** Salt
- **200g.** **Mixed Diced Berries Ingredíssimo (ref.601106)**
- **45g.** **Freeze Dried Strawberry Ingredíssimo (ref.608204)**

#### Process:

1. Heat the butter and leave it at the pomade point.
2. Add the melted hazelnut gianduja, the Caramelized Milk Powder and the essence of roses.
3. Add the sugars and emulsify with the blender.
4. Add the beaten eggs at 35°C slowly. Prevent the mixture from curdling.
5. Finally add the cocoa, impeller, salt, Mixed Diced Berries and Freeze Dried Strawberry.
6. Work for a short time until the dough is uniform.
7. Fill tubular molds or the desired plum cake style.
8. Bake in the oven at 160°C for about 35 minutes.

## Chocolate mousse

### Ingredients:

- **170g.** Cream 35% fat
- **170g.** Chocolate coverage 70%
- **340g.** 35% semi-whipped cream

### Process:

1. Heat the cream to 45°C.
2. Mix it with the melted 70% dark chocolate coating.
3. Emulsify the mixture with a blender.
4. Add the previous mixture to the semi-whipped cream in phases.
5. Stir with a silicone spatula until it acquires a uniform colour and a smooth and shiny texture.

### Assembly and finishing:

1. Once the cake is cold, remove from the mold.
2. Prepare the same semi-tubular mold lined with plastic.
3. Dose 50% of the dark chocolate mousse inside.
4. Then place the cake on the mousse.
5. Freeze the mold.
6. Remove from the mold.
7. Prepare a mixture of melted milk chocolate with 15% sunflower oil and 5% pure toasted hazelnut paste
8. Coat the assembled cakes and decorate immediately after coating with **Wetproof Raspberry Crunch Ingridíssimo (ref. 608351)**, **Dried Rose Petals Ingridíssimo (ref.608652)** and **Popping Candy Gold Ingridíssimo (ref.608608)**.