

Camilla cake



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Yield: 5 stainless steel moulds, diameter 16 cm
PREPARATIONS AND INGREDIENTS

EMULSION

45	g	Melted butter
84	g	Sunflower oil
10	g	Fresh orange zest
3	g	Salt
to taste		Vanilla
300	g	Whole eggs
205	g	Orange juice
20	g	Lemon juice
400	g	Powdered sugar
205	g	Almond flour
400	g	Weak flour (all-purpose)
36	g	Baking powder
550	g	Finely grated carrots

SYRUP

500	g	Syrup 30 bè
250	g	Orange juice
125	g	Orange alcoholic syrup

WHITE CHOCOLATE REVERSE FOAM

750	g	Cream
400	g	Edelweiss White Chocolate Icam Professional Code 8372
5	g	Ground cinnamon
8	g	Gelatin
40	g	Water
to taste		Vanilla

MILK CHOCOLATE CHIARA FOAM

750	g	Cream
350	g	Chiara Milk Chocolate 33% Icam Professional Code 8342
5	g	Ground cinnamon
6	g	Gelatin
30	g	Water
to taste		Orange zest

CHOCOLATE CARAMEL

250	g	Vanini Aurum White Chocolate with caramel Icam Professional Code 8288
8	g	Salt
250	g	Granulated sugar
250	g	Cream 35%
70	g	Glucose 42 DE
60	g	Dextrose
50	g	Butter

Salvatore Toma



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PRODUCT SELECTIONS



Edelweiss White Chocolate Icam Professional

Finest quality, an intense aroma of creamy milk and vanilla, clean flavour, bright ivory colour, perfect fluidity.



Chiara Milk Chocolate 33% Icam Professional

A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.



Vanini Aurum White Chocolate with caramel Icam Professional

Intense flavour of caramel and cream, without covering the hint of milk. Distinct and pleasant sweetness, combined with a note of salty. The result is a delicious chocolate with a great character. Toffee/amber-colored.

PROCEDURE AND ASSEMBLY

EMULSION

Create an emulsion with melted butter, oil, orange zest, salt, vanilla, grapes, orange juice and lemon juice. Gradually add the powdered sugar and almond flour. Mix together the weak flour and baking powder, sift, and then gradually add while being careful not to form lumps. Finally, add the finely grated carrots. Fill the stainless steel moulds on a Silpat with 450 g of the Camilla cake batter. Bake at 165°C (329°F) for 35 minutes with the valve closed, and then for 5 minutes with the valve open. After baking, soak with the syrup.

SYRUP

Make a syrup with the three ingredients.

WHITE CHOCOLATE REVERSE FOAM

Heat the cream with the cinnamon, then add the pre-hydrated gelatin. Pour the mixture over the chocolate and emulsify. Cover with plastic wrap directly on the surface and let crystallize in the fridge for at least 10 hours. Add the orange zest and whip in a stand mixer using the whisk attachment.

MILK CHOCOLATE CHIARA FOAM

Heat the cream with the cinnamon, then add the pre-hydrated gelatin. Pour the mixture over the chocolate and emulsify. Cover with plastic wrap directly on the surface and let crystallize in the fridge for at least 10 hours. Add the orange zest and whip in a stand mixer using the whisk attachment.

CHOCOLATE CARAMEL

Heat the cream with the glucose, dextrose, and butter. Start caramelizing the sugar dry (without liquid). Once the caramel reaches the desired color, deglaze with the hot cream mixture, adding it slowly. Once the mixture cools to 50°C, add the Aurum chocolate, mix, and emulsify.

ASSEMBLY

Prepare the cake and cool it after baking. Let the foams and caramel rest. Whip the foams and pipe them as desired onto the still-frozen cake. Fill the empty spaces with caramel. Decorate as desired.