



Mocca Caramel Nut

1 portion



Ingredients

Sponge cake

Whole eggs 6 pcs	300 gr
Egg yolk 10 pcs	200 gr
Cake stabilizer	17 gr
Sugar 220 gr	
Milk powder 1	5 gr
All purpose flour	165 gr
Vanilla	
Blue Band Master	
Original Margarine	190 gr

Butter cream

Blue Band Master	
White Cream Fat	250 gr
Blue Band Master	
Cake Margarine	50 gr
Soft cream	200 gr
Simple syrup	200 gr
Mocca pasta to taste	

Crispy Nuts

Coarse peanut	200 gr
Palm sugar	50 gr
White egg	50 gr

Cooking Methods

Sponge

1. Beat sugar, eggs and stabilizer cake until fluffy, add dry ingredients, mix well. Add Blue Band Master Original Margarine that has been melted well.
2. Pour into round mold diameter 22 cm 3 pieces.
3. Bake with temperature 180°C about 20 -25 minutes.

Butter cream

1. Beat Blue Band Master White Cream Fat and Blue Band Master Cake Margarine until soft, add soft cream, stir well, and add the simple syrup, mocca pasta, to cream soft.

Crispy Nuts

1. Stir all the ingredients together, then bake in the oven for about 15 minutes, remove and scrap, bake again about 10 minutes while still hot, so it won't get into wisp.