

## D107 | TRAVEL CAKE WITH RASPBERRIES (6 cakes diam. 22)

### INGREDIENTS

Butter 82% mg	280 g
Icing sugar	246 g
Almond flour	84 g
Vanilla pods pulp	1
Salt	6 g
Mixed eggs	140 g
Primamacina Shortcrust flour (1° portioning)	170 g
Primamacina Shortcrust flour (2° portioning)	480 g



PRIMAMACINA  
FROLLA

### DIRECTIONS

Mix with the paddle attachment: soft butter with sugar, then eggs with salt and vanilla.

*Do not whip the mixture.*

Add almond flour, then the first portion of flour, and finally the second portion.

Divide into 6 pieces of 230g each and chill. Roll the dough into 22cm diameter rings.

Bake on perforated mats and sheets in a convection oven at 160°C for about 20-25 minutes with the vent open.

*Let the pastry cool completely before finishing the dessert.*