



HARLEQUIN CAKE

A spectacular cake. Layers of puff pastry and soft dark chocolate cream create a delicious dessert which, with fruit on the topping, creates a “Harlequin” effect. A delight for the eye and a goodness for the palate.



INGREDIENTS:

- 1** roll of ready-made rectangular puff pastry
- 2** tablespoons of sugar
- 1** egg
- 100 g.** Emilia Zaini chocolate spread
- 3** kiwis (or green apples)
- 1** apple
- 1** lemon
- ½** melon
- ½** pineapple



Difficulty
MEDIUM



Preparation
55 min



Portions
8

1

Unroll and roll out the puff pastry. Cut it in two, so that you get two squares. Prick the two sheets with the tines of a fork, brush them with a little lightly beaten egg and bake in the oven at 180 ° for 15 minutes. Remove from the oven and leave to cool.

TIP

Complete the dessert: once cooled, cover both sheets with a generous layer of Zaini spreadable cream. Overlap the first and second, then on the surface of the latter compose the Harlequin motif with the pieces of fruit, also with the help of the children. Serve immediately

2

In the meantime, melt the dark chocolate and, apart from the white one, in a double boiler. To cover of dark chocolate about half of the biscuit streamers, then arrange them on a baking sheet covered with baking paper, sprinkle them with colored devils and leave to dry in the fridge for about twenty minutes. Take the rest of the biscuit streamers and repeat the operation with the white chocolate. Let the biscuits rest for 5 minutes at room temperature before serving.

3

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