

GFCOUL36

GASTRONOMIA

Gluten-free Chocolate Molten Cake

– 120g

Individual dessert with a molten heart, quick to bake.

Made with only four ingredients, the gluten-free recipe for this delicious classic stands out for its texture, which is worthy of the traditional flour recipe. Its molten center offers the full experience of this professionally crafted dessert.

Perfect for restaurant and institutional catering menus.

SHELF LIFE 18 months (frozen)

ORIGIN Spain

FROZEN 0°F / -18°C

GTIN 00841161005936

ALLERGENS

Contains: Egg. May contain: Soya, Tree Nuts (walnut, almond, hazelnut, pecan nuts, pistachio), Milk, Fish

Gluten-free
No colouring, no preservatives.

FORMAT

- 36 units / case
- 160 cases / pallet

How to use, Ready to bake

- Cook from frozen.
- Microwave oven: Remove from the mold and heat for about 40 seconds. Serve immediately.
- Traditional oven: Preheat the oven to 180°C / 350°F. Place the molten cake still in its mold on a baking sheet and bake for around 8 minutes. Remove from the oven, carefully turn the molten cake over on a service plate and remove the mold. Serve immediately.



Key Benefits

Premium individual
dessert



Soft, melt-in-your-
mouth texture

Quick and easy
to cook