

# BAKED ALASKA

## OVERVIEW

09-044

## INGREDIENTS

### Group Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Eggs	0.250	100.00
Butter (melted)	0.063	25.00
Water	0.063	25.00

**Total Weight:** 0.625

### Group Filling

Ingredient	KG	%
Chocolate Ice Cream	0.300	-

**Total Weight:** 0.300

### Group Meringue

Ingredient	KG	%
Actiwhite	0.018	12.00
Water	0.175	120.00
Sugar	0.146	100.00

**Total Weight:** 0.339

**Yield:** 1 x 8" round cake

## METHOD

How to do it:

Cake:

1. Combine Pettina Sponge Mix Complete, eggs and water and whisk on high speed for 5 minutes.
2. Fold in melted butter.
3. Deposit in 8" round pan.
4. Bake at 180°C for 20-25 minutes.
5. Cool.

Meringue:

1. Soak Actiwhite in water for 10 minutes.
2. Whisk Actiwhite solution until foamy.
3. Gradually add sugar and whisk until meringue forms stiff peaks.

Assembly:

1. Top sponge cake with ice cream.
2. Quickly cover the top and sides of the cake with meringue.
3. Bake at 230°C for 5 minutes or until meringue turns golden brown.
4. Put in the freezer immediately.



## DISPLAY CONDITIONS

Frozen



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake, Sponge