

CREMA DE FRUTA

OVERVIEW

07-097

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
Butter (melted)	0.125	25.00
Total Weight: 1.250		

Group 2

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.150	-
Evaporated Milk	0.150	-
Water	0.100	-
BAKELS SAPHIRE NEUTRAL	0.100	-
Total Weight: 0.600		

Group 3

Ingredient	KG	%
Fruit cocktail	-	-
Total Weight: 0.000		

Yield: 1 x 9-inch round cake

METHOD

How to do it:

Cake Base:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 minutes on high speed.
2. Fold-in melted butter.
3. Deposit in a 9" greased and lined round pan.
4. Bake at 180°C for 20-25 minutes.
5. Remove from pan and let cool.
6. Cut sides to fit into an 8" spring form pan.

Custard Cream:

1. Mix all ingredients on high speed for 2 minutes.
2. Rest for 5 minutes.
3. Mix for 2 minutes on high speed.

Toppings:

1. Top with drained fruit cocktail or peaches.
2. Boil water and Sapphire Neutral.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

3. Pour on top of fruits and sugar.
4. Let cool.

Note: Chill before serving.