



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## FINISHED PRODUCT

Confectionery

# FINO STRAWBERRY SLICE

## OVERVIEW

19-133

## INGREDIENTS

### Group Base & Topping

Ingredient	KG	%
All Purpose Flour	0.200	100.00
BAKELS DAIRY BLEND	0.380	190.00
Granulated Sugar	0.380	190.00
Whole Eggs	0.350	175.00
BAKELS BAKING POWDER	0.025	12.50
PRESERV	0.005	2.50
Salt	0.007	3.50
Cake crumbs	0.380	190.00
Almond Powder	0.380	190.00
<b>Total Weight:</b>	<b>2.107</b>	

### Group Filling

Ingredient	KG	%
FINO STRAWBERRY FILLING	0.400	-
<b>Total Weight:</b>	<b>0.400</b>	

### Group Glaze

Ingredient	KG	%
BAKELS DIAMOND GLAZE NEUTRAL	0.080	-
Total Weight: 0.080		

Yield: 2

### METHOD

1. Cream Bakels Dairy Blend and granulated sugar.
2. Slowly add the eggs and mix for 6 minutes at medium speed.
3. Add all the remaining dry ingredients and mix for another 5-7 minutes.
4. Deposit  $\frac{3}{4}$  of mixture in a well-greased jelly roll pan and spread using an offset spatula.
5. Spread the Bakels Fino Strawberry Filling.
6. Pipe the remaining base mixture in a crisscross pattern to form a design.
7. Bake at 185-190°C.
8. Brush with Bakels Diamond Glaze Neutral if desired.