



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Desserts, Specialty



## FINISHED PRODUCT

Dessert

# FRUITY YOGHURT ENGLISH TRIFLE

## OVERVIEW

19-034

## INGREDIENTS

### Group 1

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.350	100.00
Whole Eggs	0.100	28.57
Water	0.030	8.57
BAKELS DAIRY BLEND	0.100	28.57
<b>Total Weight:</b>	<b>0.580</b>	

### Group 2

Ingredient	KG	%
CREMESS SUPERIOR	0.200	100.00
Fresh Milk	0.200	100.00
Yogurt	0.100	50.00
<b>Total Weight:</b>	<b>0.500</b>	

### Group 3

Ingredient	KG	%
BAKELS LES FRUITS 50% POMEGRANATE	0.150	100.00
<b>Total Weight:</b> 0.150		

### Group 4

Ingredient	KG	%
BAKELS LES FRUITS 50% KIWI	0.150	100.00
<b>Total Weight:</b> 0.150		

## METHOD

How to do it:

Group 1:

1. Mix pettina sponge chocolate, whole eggs and water beat for about 8 minutes.
2. Fold in melted butter
3. Deposit in jelly roll pan.
4. Bake for about 13 minutes at 180 deg. Celsius
5. Cool. Set aside.

Group 2:

1. Whip cremess powder and chilled fresh milk.
2. Fold in yogurt

Instruction:

1. Cut in chocolate sponge in a round cutter.
2. 1st layer: Insert chocolate sponge.
3. 2nd layer: Pipe yoghurt whipped cream.
4. 3rd layer: put fruit coulis, les f fruit fillings.
5. 4th layer: chocolate sponge
6. 5th layer: yoghurt whipping cream
7. 7th layer: fruit coulis.
8. 8th layer: chocolate sponge
9. Topping: fino dusting sugar or whipped cream topped with fresh fruits.