

HERBED CORN & MUSHROOM POTATO CAKE

OVERVIEW

02-028

INGREDIENTS

Group 1

Ingredient	KG
Boiled and mashed potatoes	0.200
BAKELS COUNTRY HERB BASE	0.001
Salt	0.000
Butter	0.040
Oil	0.010
Whole kernel corn	0.060
Button Mushrooms (sliced)	0.040
Mozzarella Cheese	0.055
BAKELS COUNTRY HERB BASE	0.000
Total Weight: 0.406	

Yield: 1 x 5-inch square cake (good for 4 servings)

METHOD

How to do it:

1. Boil potatoes until soft. Peel then mash well.
2. Add Bakels Country Herb Base and knead by hand until smooth. Set aside.
3. Mix salt, butter and oil just until well-incorporated and then combine with the potato paste.
4. Evenly distribute the corn kernels and mushroom slices onto the potato cake and then deposit in a shallow 5" square aluminum pan.
5. Bake for 10 minutes at 180°C.
6. Remove from oven and top with grated mozzarella cheese. For better eye appeal and flavor, sprinkle Bakels Country Herb Base evenly above the cheese surface.
7. Return to oven and continue baking for 10 more minutes.
8. Remove from oven and serve while still hot.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake