

INIPIT

OVERVIEW

11-008

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.100	100.00
Sugar	0.150	150.00
BAKELS CAKE CONCENTRATE	0.005	5.00
BAKELS OVALETT	0.020	20.00
Eggs	0.300	300.00
Oil	0.100	100.00
Total Weight: 0.675		

Group 2

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.150	-
BAKELS BAKE STABLE CUSTARD MIX	0.038	-
Water	0.113	-
Total Weight: 0.300		

Yield: 1 jelly roll pan

METHOD

How to do it:

Cake:

1. Combine all ingredients except oil.
2. Using a wire whisk, mix on low speed for 30 seconds.
3. Shift to high speed and mix for 5 minutes.
4. Shift to low speed and mix for 30 seconds.
5. Fold in oil.
6. Deposit in a jelly roll pan.
7. Bake at 200°C for 10 minutes.

Filling:

1. Combine Bakels Custard Mix and water. Mix on high speed for 3 minutes.
2. Combine the whipped-up custard and Bakels Dulce de Leche.
3. Beat with a paddle on medium speed for 2 minutes.

Assembly:

1. Cut the cake vertically into three.
2. Spread the filling on each layer and put them on top of each other.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake