

LES FRUITS DE CREME

OVERVIEW

20-015

INGREDIENTS

Group Batter Portion (Chiffon Cake)

Ingredient	KG	%
Cake Flour	0.034	20.00
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.136	80.00
Salt	0.001	0.59
Oil	0.068	40.00
Egg Yolk	0.105	61.76
APITO BUTTA VANILLA ESSENCE	0.012	7.06
BAKELS BAKING POWDER	0.002	1.18
Water	0.085	50.00
Total Weight:	0.443	

Group Foam Portion (Chiffon Cake)

Ingredient	KG	%
Egg white	0.210	-
Cream of tartar	0.003	-
Sugar	0.155	-
Total Weight:	0.368	

Group Meringue

Ingredient	KG	%
BAKELS PAVLOVA MIX	0.063	100.00
Water	0.065	104.00
Sugar	0.016	26.00
Total Weight:	0.144	

Group Custard

Ingredient	KG	%
Condensed Milk	0.200	-
Egg Yolk	0.088	-
BRITE VANILLA EXTRA STRENGTH	0.008	-
BAKELS DAIRY BLEND	0.056	-
Total Weight:	0.352	



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Chiffon



FINISHED PRODUCT

Cake

Group Gelatinized Fruits

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.200	-
Water	0.100	-
BAKELS LES FRUITS 50% KIWI	0.060	-
BAKELS LES FRUITS 50% POMEGRANATE	0.060	-
BAKELS LES FRUITS 50% DARK CHERRY	0.060	-
Fruit Cocktail (drained)	0.200	-
Total Weight: 0.680		

Yield: 2 x 6-inch round cakes

METHOD

How to do it:

Chiffon Cake:

1. For the batter portion, combine all the ingredients in a bowl and mix by hand.
2. In a stand mixer with whisk attachment, whisk egg whites and cream of tartar.
3. Gradually add sugar while mixing on high speed until medium peaks form
4. Fold batter portion into foam portion.
5. Pour batter into a 6" round pan with greased and lined bottom. Make sure that the sides are ungreaed.
6. Bake at 180°C for 25-30 minutes or until done.

Meringue:

1. Place Bakels Pavlova Mix and water in a mixing bowl.
2. Whisk for 2 minutes at high speed.
3. Gradually add sugar and mix for another 2 minutes until stiff peaks form.
4. Transfer into a piping bag and pipe on greased and lined baking sheet, using a 6-inch round cake ring as guide.
5. Bake at 160°C for 40-50 minutes or until light brown in color.
6. Cool completely.

Custard Filling:

1. Combine condensed milk and egg yolks in a sauce pan, and cook on low heat.
2. Add vanilla, and continue cooking until consistency thickens.
3. Add butter, and mix until well incorporated.
4. Set aside.

Gelatinized Fruits:

1. Combine Saphire Neutral and water in a sauce pan, and heat until completely dissolved. Set aside.
2. Pipe 5g each of Les Fruits Kiwi, Les Frutis Pomegranate and Les Fruits Dark Cherry in a mold.
3. Pour in 10g each of Saphire Neutral to create small gelatinized fruits.
4. Cool to set.

Assembly:

1. Cut chiffon cake horizontally to make two layers.
2. Put one layer on a cake board. Pipe custard filling on top of the first layer.
3. Place the meringue on top. Pipe more custard filling on top of the meringue.
4. Place second chiffon layer on top.
5. Arrange fruit cocktail and gelatinized Les Fruits on the topmost layer. Cover completely with remaining Saphire Neutral.
6. Cool and set aside until set.