



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert, Sweet Food, Sweet Good

MANGO TRIFLE

OVERVIEW

19-007

INGREDIENTS

Group Butterscotch Cake Crumb

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.200	100.00
Eggs	0.060	30.00
Water	0.020	10.00
Oil	0.080	40.00
Total Weight:	0.360	

Group Mango Cream

Ingredient	KG	%
Ripe Mangoes	0.600	-
CREMESS SUPERIOR	0.400	-
Mango powder	0.020	-
Total Weight:	1.020	

Group Butterscotch Cream

Ingredient	KG	%
CREMESS SUPERIOR	0.400	-
Water	0.400	-
Butterscotch Cake Crumb	0.200	-
Total Weight: 1.000		

Group Toppings

Ingredient	KG	%
Ripe Mangoes	0.120	-
Butterscotch Cake Crumb	0.020	-
Total Weight: 0.140		

Yield: 8 servings (wine glasses)

METHOD

How to do it:

Butterscotch Cake Crumb:

1. Combine all ingredients in a mixer bowl
2. Using a paddle, mix for 4 to 5 minutes at medium speed.
3. Pour batter into greased and lined 9 x 9-inch square pan.
4. Bake at 180°C for 10 to 15 minutes.
5. Once cooled, crumble and set aside.

Mango Cream:

1. Peel and cut ripe mangoes into cubes.
2. Place in a blender and blend until smooth in texture.
3. In a mixer, combine pureed mangoes, mango flavor (optional) and Cremess Superior.
4. Using a paddle, mix for 2 to 3 minutes.
5. Set aside until ready to use.

Butterscotch Cream:

1. Mix Cremess Superior and ice cold water for 2 to 3 minutes using paddle attachment.
2. Fold in prepared Butterscotch Cake Crumb.
3. Set aside until ready to use.

Assembly:

1. Arrange alternate layers of Mango Cream and Butterscotch Cream in a wine glass, starting with the Mango Cream.
2. Finish off with mango cubes and Butterscotch Cake Crumb on top.
3. Put in the freezer until ready to serve.