

ORANGE RUM SAVARIN

OVERVIEW

07-039

INGREDIENTS

Group Cake ring

Ingredient	KG	%
All Purpose Flour	0.220	100.00
Refined Sugar	0.050	22.70
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.36
Iodized salt	0.003	1.36
Unsalted Butter	0.115	52.30
Fresh Milk	0.080	36.36
Whole Eggs	0.300	136.36
Raisins (soaked and drained)	0.100	45.45
Cashew nuts	0.050	22.73
Total Weight:		0.921

Group Savarin syrup

Ingredient	KG	%
Refined Sugar	0.200	-
Water	0.240	-
APITO ORANGE PASTE	0.010	-
Dark Rhum	0.040	-
Total Weight:		0.490

Group Topping

Ingredient	KG	%
BAKELS CHOCOLATE TRUFFLE (Heat & Pour)	-	-
Total Weight:		0.000

Yield: 1 cake ring

METHOD

How to do it:

Cake Ring:

1. Combine all purpose flour, refined sugar, Bakels Instant Yeast and salt in a mixing bowl. Set aside.
2. In a small saucepan over medium heat, heat butter and milk until warm (around 50°C). Add to dry ingredients. Blend for 1 minute on low speed.
3. Add eggs one at a time, beating at low speed for 1 minute. Shift to medium speed and mix for 3 minutes. Stir in raisins and nuts.
4. Cover and let rise in a warm place until doubled in size (approx. 2 hours).
5. Stir down. Spoon into a well-greased 9-inch ring mold, cover and let rise until doubled in size (approx. 1 hour).
6. Bake at 180°C for 25 minutes or when cake is lightly browned and cake tester inserted near center comes out clean.
7. Cool in pan for 10 minutes then invert to de-pan.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Cake

8. Pierce cake with a toothpick at 1-inch intervals. Slowly spoon orange syrup over bread until absorbed.
9. Top with Bakels Chocolate Truffle (Heat and Pour).

Savarin Syrup:

1. Boil sugar, water and Apito Orange Paste. Remove from heat and let cool.
2. Add dark rum.