



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries



FINISHED PRODUCT

Dessert, Sponge, Sweet Food,
Sweet Good

PETIT FOURS WITH BANDUNG LIMAU AND STRAWBERRY FILLING

OVERVIEW

19-011

INGREDIENTS

Group Sponge Cake

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.175	100.00
Whole Eggs	0.175	100.00
Water	0.044	25.00
BAKELS DAIRY BLEND	0.044	25.00
Total Weight:	0.438	

Group Filling

Ingredient	KG	%
Bandung Limau Flavoured Topping	0.100	-
BAKELS LES FRUITS 50% STRAWBERRY	0.050	-
Total Weight:	0.150	

Group Ganache

Ingredient	KG	%
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.100	-
All Purpose Cream	0.050	-
Total Weight:	0.150	

Group Topping

Ingredient	KG	%
Bandung Limau Flavoured Topping	0.100	-
Total Weight:	0.100	

Yield: 24 pieces

METHOD

How to do it:

Sponge Cake:

1. Whisk Pettina Sponge Mix Complete, eggs, and water for 5 minutes on high speed.
2. Fold in melted butter.
3. Deposit in greased and lined pan (16x12x1 inches jelly roll pan)
4. Bake at 180°C for 15-20 minutes.
5. Cool down.

Filling:

1. Mix Bandung Limau Flavoured Topping and Les Fruits Strawberry 50% until well-combined.

Ganache:

1. Chop Pettina Non Temp White Chocolate into small pieces and place in a mixing bowl.
2. Put all-purpose cream in a small saucepan and heat on low heat until it starts to simmer.
3. Pour the heated cream over the chocolate chips and stir briskly until all the chocolate has melted and the mixture is smooth.
4. Mix the ganache on medium speed using a paddle attachment for 1 minute or until it becomes glossy.

Assembly:

1. Trim off the edges of the sponge cake and slice it into two equal parts.
2. Spread the filling on top of the first half of the sponge cake.
3. Put the cake together by adding the other half of the sponge cake as a top layer.
4. Spread the ganache on top of the cake and let it set.
5. Cut the cake into approximately 4x4 cm squares.
6. Drizzle Bakels Bandung Limau Flavoured Topping over the cake.