

# PILI CAKE

## OVERVIEW

15-024

## INGREDIENTS

### Group Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Eggs	0.250	100.00
Water	0.063	25.00
Butter (melted)	0.063	25.00
<b>Total Weight:</b>	0.625	

### Group Topping

Ingredient	KG	%
Condensed Milk	0.188	-
Pili nuts	0.088	-
Sugar	0.021	-
<b>Total Weight:</b>	0.296	

### Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.250	-
Water	0.084	-
APITO ORANGE PASTE	0.005	-
BAKELS DIAMOND GLAZE CHOCOLATE	0.010	-
Pili nuts	0.030	-
<b>Total Weight:</b>	0.379	

### Group Frosting

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.060	-
Water	0.020	-
<b>Total Weight:</b>	0.080	

**Yield:** 1 x 8-inch round cake

## METHOD

How to do it:

Cake:

1. Combine Pettina Sponge Mix Complete, eggs and water in a mixing bowl. Mix on high speed for 5 minutes using a wire whisk.
2. Fold in melted butter.
3. Deposit in an 8" round pan.
4. Bake at 180°C for 35-40 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cakes, Specialty

Filling:

1. Place pili nuts in boiling water. Drain and peel off the skin.
2. Chop into desired size.
3. Boil condensed milk and sugar in low flame with constant stirring until foamy.
4. Remove from flame.
5. Fold in chopped pili nuts.

Icing:

1. Beat Bakels Whipping Cream on high speed for 2 minutes.
2. Shift to a wire whisk.
3. Gradually add water while mixing on high speed for 5 minutes.
4. Fold in Apito Orange Paste.

Frosting:

1. Beat Bakels Whipping Cream on high speed for 2 minutes.
2. Shift to a wire whisk.
3. Gradually add water while mixing on high speed for 5 minutes.

Assembly:

1. Slice the cake horizontally into two.
2. Spread filling in between the slices.
3. Cover and decorate the cake using the icing. Drizzle Diamond Glaze Chocolate and sprinkle pili nuts on top.
4. Pour frosting.