



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

RED APPLE MIRROR GLAZED CAKE

OVERVIEW

19-075

INGREDIENTS

Group Base

Ingredient	KG
PETTINA SPONGE MIX COMPLETE	0.250
Whole Eggs	0.250
Water	0.062
BAKELS DAIRY BLEND	0.062
Vanilla Bean	-
Total Weight: 0.624	

Group Apple insert

Ingredient	KG
BAKELS LES FRUITS 50% APPLE	0.400
Candied Ginger	0.090
Italian Limoncello	0.030
Sugar	0.015
Apple pectin	0.010
Lemon Juice	0.008
Gelatin Mass	0.005
Total Weight:	0.558

Group Pettina White Vanilla Mousse

Ingredient	KG
Whole Milk	0.360
BAKELS BAKE STABLE CUSTARD MIX	0.010
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.110
BUTTA VANILLA ESSENCE	0.008
Gelatin Mass	0.060
Cremess Superior (whipped)	0.700
Total Weight:	1.248

Group Red glaze

Ingredient	KG
Water	0.075
Sugar	0.150
Glucose	0.150
Gelatine	0.012
Condensed Milk	0.100
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.150
Red Colourant	-
Total Weight:	0.637

METHOD

How to do it:

1. In a mixing bowl, put Pettina Sponge Mix, Whole Eggs and Water. Mix in full speed with whisk attachment for 6 minutes. Temper and fold the melted butter.
2. Deposit in a flexipan mold or sheet tray and bake at 170C for 16-20 minutes.
3. Cool down and cut.
4. For the insert, mix sugar and pectin and set aside. Warm the LF Apple Puree, Limoncello and Ginger. Mix in the sugar-pectin mixture and let it boil and simmer for 1 minute. Remove from the heat and whisk in the gelatin mass and lemon juice. Cool down and pour in silikomart truffle mold. Put in the freezer overnight.
5. For the Mousse, melt the Pettina NT White Chocolate.
6. Warm the Milk and Bakels Bake Stable Custard mix. Turn off the heat and add the gelatin and melted Pettina NT White Chocolate. Emulsify. Cool down (28C) and fold in Cremess Chantilly Cream.
7. For the glaze, Boil the water and sugar. Add in the glucose.
8. Turn off the heat and add the bloomed gelatin and condensed milk. Pour the mixture over the Bakels Pettina Light Chocolate NT.
9. Add the colourant and emulsify. Strain using 2-3 sifters before using. Use at 35C.

Assembly:

1. Fill the cavities of the mold one half full with the white chocolate-vanilla mousse.
2. Put the apple-ginger coulis insert then fill again the mold $\frac{3}{4}$ full. Freeze overnight.
3. Once the cake is frozen (-18), unmold them and glaze with Sapphire & Diamond Glazes.