

# RED VELVET ICE CREAM SANDWICH

## INGREDIENTS

### Group Red Velvet

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.200	100.00
Eggs	0.050	25.00
BAKELS SHORTENING	0.020	10.00
Water	0.030	15.00
<b>Total Weight:</b>	<b>0.300</b>	

### Group Ice Cream Filling

Ingredient	KG	%
All Purpose Cream	400.000	-
CREMESS SUPERIOR	0.200	-
Water	0.200	-
APITO BUTTA VANILLA ESSENCE	0.020	-
<b>Total Weight:</b>	<b>400.420</b>	

**Yield:** 15 pieces x 4cm diameter biscuit

## METHOD

How to do it:

Red Velvet:

1. Place all ingredients in a mixing bowl.
2. Using paddle, mix on low speed for 1 minute.
3. Scrape down the sides and bottom of the mixing bowl. Mix on low speed for another 3 minutes.
4. Put the mixture in a piping bag.
5. Pipe the mixture on a silicone sheet, measuring about 4cm in diameter.
6. Bake at 180°C for 15-20 minutes.
7. Set aside and cool.
8. Apply the ice cream filling in between the red velvet cookies.

Ice Cream Filling:

1. Combine Cremess Superior and cold water then whip for 3 minutes at high speed. Fold-in Apito Butta Vanilla Essence. Set aside.
2. Warm the cream then fold in previously whipped Cremess Superior.
3. Pour in a square pan. Freeze until set.
4. Once set, cut into 4cm diameter using round cookie cutter.



## DISPLAY CONDITIONS

Frozen



## CATEGORY

Desserts, Ice creams



## FINISHED PRODUCT

Dessert, Ice Cream