

RED VELVET STRAWBERRY CAKE

OVERVIEW

13-042

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.220	100.00
Water	0.086	39.00
Vegetable Oil	0.044	20.00
Total Weight:	0.350	

Group 2

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.365	100.00
Eggs	0.380	104.00
Water	0.217	59.51
BAKELS OVALETT	0.018	5.00
Total Weight:	0.980	

Group 3

Ingredient	KG	%
Powdered sugar	0.036	-
BAKELS LES FRUITS 50% STRAWBERRY	0.069	-
Butter	0.039	-
Cream Cheese	0.055	-
APITO STRAWBERRY PASTE	0.004	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.031	-
Water	0.017	-
Total Weight:	0.250	

Group 4

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.105	-
Water	0.105	-
APITO STRAWBERRY PASTE	0.026	-
Chocolate	0.013	-
Total Weight:	0.249	

Yield: 1 roll

METHOD

How to do it:

Group 1:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

1. Combine all ingredients in a mixing bowl.
2. Mix on low speed for 1 minute using a wire whisk. Scrape the sides of the mixing bowl.
3. Mix on high speed for 5 minutes, then for 1 minute on low speed. Set aside.

Group 2:

1. Combine all ingredients in a mixing bowl.
2. Mix on high speed for 5 minutes using a wire whisk.
3. Fold 320g (approximately 25%) of Group 1 mixture in 961.9g (approximately 75%) of Group 2 mixture.
4. Deposit mixed batter in a greased and lined jelly roll pan.
5. Bake at 180°C for 20-25 minutes.

Group 3:

1. Mix Whip Brite and cold water on high speed for 5 minutes using a wire whisk. Set aside.
2. Mix butter and cream cheese using a wire whisk until soft peaks are formed.
3. Gradually add powdered sugar while mixing on high speed for 2 minutes.
4. Combine Whip Brite mixture and butter-cream cheese mixture.
5. Add Apito Strawberry Paste and mix until uniform in color.
6. Fold in Les Fruits Strawberry 50%.

Group 4:

1. Mix Whip Brite and cold water on high speed for 5 minutes using a wire whisk. Set aside.
2. Add Apito Strawberry Paste and mix on low speed for 1 minute or until color is uniform.

Assembly:

1. Spread Group 3 on the cake and roll it up.
2. Cover with Group 4 and garnish the cake with grated chocolate or red velvet crumble.