

STRAWBERRY GATEAU

OVERVIEW

10-009

INGREDIENTS

Group Cake

Ingredient	KG	%
Water	0.063	25.00
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Vegetable Oil	0.063	25.00
Eggs	0.250	100.00
Total Weight: 0.625		

Group Filling/Icing

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.300	-
Cold water	0.200	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.200	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Total Weight: 0.900		

Group Rhum solution

Ingredient	KG	%
Water	0.010	-
Dark Rhum	0.050	-
Total Weight: 0.060		

Yield: 1 x 8 inches round cake

METHOD

How to do it:

Cake:

1. Mix Pettina Sponge Mix Complete, whole eggs and water at high speed for 5 mins.
2. Scrape down.
3. Gradually add oil or melted butter while mixing at slow speed for 1 min.
4. Deposit in 8" diameter paper lined pan
5. Bake at 180°C for 30-40 mins.

Filling/Icing:

1. Combine Whip Brite and cold water in a mixing bowl. Mix on high speed using a wire whisk for 5 minutes.
2. Microwave Bakels White Chocolate Truffle on medium heat for 30 seconds. Cool slightly and fold in icing.

Rum Solution:

1. Combine ingredients.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge