

TIRAMISU CAKE

OVERVIEW

99-028

INGREDIENTS

Group 1

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
Total Weight:		0.625

Group 2

Ingredient	KG	%
Coffee	0.008	-
Hot Water	0.250	-
Sugar	0.015	-
Rhum	0.030	-
Total Weight:		0.303

Group 3

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.300	-
Cold water	0.300	-
Total Weight:		0.600

Group 4

Ingredient	KG	%
BAKELS ALKALIZED COCOA POWDER	-	-
Total Weight:		0.000

Yield: 1 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.
2. Fold in melted butter.
3. Deposit into a 9-inch diameter cake pan and bake at 180°C for 25 minutes. Let cool.

Coffee Solution:

1. Prepare coffee solution by dissolving instant coffee in hot water. Let cool then add rhum and sugar. Mix well. Set aside.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

Icing:

1. Whisk cold water and Whip-Brite Powder in clean mixing bowl for 5 minutes at top speed.

Assembly:

1. Divide the cake horizontally into 3 parts. Lay the cakes on a flat tray and toast for 10 minutes at 180°C. Set aside to cool.
2. Place a layer of cake on flat surface. Spray with prepared coffee solution until saturated but not soggy.
3. Spread approximately $\frac{1}{4}$ " of the whipped cream on top of the first layer.
4. Repeat steps 1 and 2 twice to make a three-layered tirami su. Pipe the remaining cream on the side and edges for decoration.
5. Dust the top of the cake with cocoa powder and a little coffee powder to make a nice finish.