

TIRAMISU TORTE

OVERVIEW

14-031

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.180	72.00
Water	0.060	24.00
Butter (melted)	0.040	16.00
BAKELS OVALETT	0.005	2.00
Total Weight:		0.535

Group 2

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.188	-
Cold water	0.095	-
Total Weight:		0.283

Group 3

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.250	-
Water	0.188	-
Total Weight:		0.438

Group 4

Ingredient	KG	%
Dark Rhum	0.020	-
APITO EXPRESSO PASTE	0.008	-
BRITE VANILLA EXTRA STRENGTH	0.003	-
Total Weight:		0.030

Group 5

Ingredient	KG	%
Water	0.150	-
Dark Rhum	0.025	-
APITO EXPRESSO PASTE	0.005	-
Total Weight:		0.181

Group 6

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

Yield: 5 cake x 4 inch diameter



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Sponge

METHOD

How to do it:

Cake:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 minutes on high speed.
2. Fold-in melted butter.
3. Deposit 100-g in greased and lined 4" diameter pans.
4. Bake at 175°C for 20 minutes or until done. Cool.
5. Horizontally slice into 4 layers. Brush each layer with rum solution (Group 5). Spread cream between layers and on top.
6. Dust with cocoa powder.

Cream:

1. Beat Bakels Whipping Cream using a cake paddle for 5 minutes on medium speed. Scrape down.
2. Add water gradually and beat further for 5 minutes on medium speed. Scrape down.
3. Switch to wire whisk and whisk on high speed for 4 minutes. Set aside.
4. Combine Group 3 ingredients and whisk on top speed for 1 minute. Scrape.
5. Continue mixing on top speed for 3-4 minutes or until light.
6. Fold in Group 3 into Group 2 mixture.
7. Add rum, Brite Vanilla Extra Strength and Apito Espresso Paste and mix through until homogenous.

Rum Solution:

1. Combine Group 5 ingredients.