

TRIPLE STRAWBERRY TRIFLE

OVERVIEW

15-021

INGREDIENTS

Group Sponge

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Eggs	0.250	100.00
Water	0.063	25.00
Total Weight: 0.563		

Group Sponge Filling

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.025	-
Total Weight: 0.025		

Group Balsamic Vinegar Solution

Ingredient	KG	%
Refined Sugar	0.366	-
Balsamic Vinegar	0.046	-
Unsalted Butter	0.018	-
Black pepper (ground)	0.005	-
Ground cinnamon	0.006	-
Fresh strawberry	0.732	-
Total Weight: 1.172		

Group Mousse

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.163	-
Cold water	0.114	-
APITO STRAWBERRY PASTE	0.008	-
Total Weight: 0.286		

Yield: 22 glasses

METHOD

How to do it:

Sponge:

1. Combine Pettina Sponge Mix Complete, eggs, and water in a mixing bowl. Mix on low speed for 30 seconds.
2. Shift to high speed and mix for 5 minutes.
3. Mix on low speed for 1 minute.
4. Deposit in a jelly roll pan.
5. Bake at 180°C for 15-20 minutes.
6. Cool.



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert

7. Cut the cake into 2. Spread Unifil Strawberry on the first half and cover it with the second half.
8. Cut into squares (15 pcs x 9 pcs).

Balsamic Vinegar Solution:

1. Combine balsamic vinegar, sugar, butter, ground black pepper, and ground cinnamon in a saucepan.
2. Bring to a boil until the amount of the solution is reduced.
3. Turn off the heat and add the sliced fresh strawberries. Let stand for 15 minutes.

Mousse:

1. Combine Whip Brite and cold water in a mixing bowl.
2. Mix on high speed for 5 minutes.
3. Fold in Apito Strawberry Paste.

Assembly:

1. Place 20g balsamic vinegar solution in a glass.
2. Put 6 sponge squares in the glass.
3. Pipe 13g mousse.
4. Decorate with fresh strawberries (approximately 11g).