

WALNUT SPONGE CAKE

OVERVIEW

06-115

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
Butter (melted)	0.125	25.00

Total Weight: 1.250

Group 2

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.130	-
Fresh Milk	0.050	-
Brown Sugar	0.050	-

Total Weight: 0.230

Group 3

Ingredient	KG	%
Walnuts (minced)	0.050	-

Total Weight: 0.050

Yield: 1 x 9-inch round cake

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 in greased and lined pans.
4. Bake at 180°C.

Frosting:

1. Combine brown sugar and milk in a saucepan and heat until sugar is dissolved.
2. Remove pan from heat. Let cool until lukewarm then stir until smooth & creamy.
3. Whisk Bakels Whipping Cream for 1 minute.
4. Gradually add milk mixture and continue mixing on high speed until desired volume is achieved.

Assembly:

1. Cover cake with frosting.
2. Cover sides of cake with minced walnuts, pressing it gently.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Sponge