



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries



FINISHED PRODUCT

Cake, Dessert, Sweet Food

LEMON STRAWBERRY PETIT FOURS

OVERVIEW

19-021

INGREDIENTS

Group Sponge Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.450	100.00
Whole Eggs	0.450	100.00
Water	0.113	25.00
BAKELS DAIRY BLEND	0.113	25.00
Total Weight: 1.126		

Group Filling

Ingredient	KG	%
BAKELS READY-TO-USE LEMON FILLING	0.450	-
BAKELS LES FRUITS 50% STRAWBERRY	0.750	-
Total Weight: 1.200		

Group Topping

Ingredient	KG	%
FINO DUSTING SUGAR	0.100	-
Total Weight: 0.100		

Yield: 80 pieces

METHOD

How to do it:

Sponge Cake:

1. Whisk Pettina Sponge Mix Complete, eggs, and water for 5 minutes on high speed.
2. Fold in melted Dairy Blend.
3. Deposit 350g in greased and lined pan (16x12x1-inch jelly roll pan, 3 pans)
4. Bake at 180°C for 15-20 minutes.
5. Cool down.

Assembly:

1. Spread Bakels ready-to-use Lemon Filling on first sponge layer.
2. Place second sponge layer on top of lemon filling. Spread Les Fruits Strawberry 50% on top of second sponge layer.
3. Place third sponge layer on top of strawberry filling. Lightly press to adhere the layers.
4. Chill until set.
5. Cut 1.5-inch squares.
6. Dust top with Fino Dusting Sugar, decorate as desired.