



LEMON STRAWBERRY PETIT FOURS

OVERVIEW

19-021

INGREDIENTS

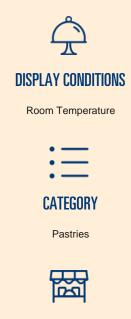
Group Sponge Cake

| 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 | |

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FINISHED PRODUCT

Cake, Dessert, Sweet Food



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%

Group Topping

Ingredient FINO DUSTING SUGAR KG 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.