



CATEGORY

Confectionery



FINISHED PRODUCT

Confectionery

VALENTINE'S GLAZED HEART

INGREDIENTS

Group Pastry

Ingredient	KG
Egg	0.800
Water	0.400
Rapeseed oil	0.500
Sugar	0.700
<u>Bakels Silky Cake PF</u>	0.360
Wheat flour	0.650
<u>Aromatic Natural Citrus</u>	0.050
Total Weight:	3.460

Group Mousse

Ingredient	KG
<u>Bakels Fond Royale Vegan</u>	0.200
Water	0.500
Whipped cream	0.250
<u>Bakels Truffle White</u>	0.150
Total Weight:	1.100

Group Garnish

Ingredient

Bakels Les Fruits Raspberry

Superglaze Neutral

Aromatic Strawberry Flavour

Aromatic Colour Red

KG

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0.300

0.050

0.010

Total Weight: 0.360

METHOD

Pastry

1. Mix all ingredients in a pot with a wing for 1 minute on setting 1.
2. Scrape down the edges and mix for about 6 minutes on setting 2.
3. Fill a mold (about 1000 grams) and bake at 180 degrees for about 40 minutes.
4. Cut out small heart shapes.

Mousse

1. Whip Vegan Royal Custard with water and add melted white truffle.
2. Whip cream lightly and mix with the mixture.

Garnish

1. Fill heart-shaped molds with mousse in the middle.
2. Pipe raspberry jam in the centre. Then pipe the mousse up to the edge and place it on the bottom.
3. Heat up Super Glaze with strawberry flavour and a little Aromatic red colour to 45-55 degrees.
4. Dip the pastry in the glaze and decorate as desired.