



## APPLE AND SPECOLUUS CAKE

### INGREDIENTS

#### Group Sponge

Ingredient	KG
Egg	0.900
Water	0.400
Rapeseed oil	0.520
Sugar	0.740
<u>Silky Cake</u>	0.360
Wheat flour	0.660
Bakels Speculoos Crumb	0.450
<b>Total Weight:</b>	<b>4.030</b>

#### Group Meringue

Ingredient	KG
Water	1.000
<u>Bakels Actiwhite</u>	0.100
Sugar	2.200
<b>Total Weight:</b>	<b>3.300</b>

#### Group Filling

Ingredient	KG
<u>Bakels Les Fruits Apple</u>	-
<b>Total Weight:</b>	<b>0.000</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Confectionery



### OCCASION

Autumn



### FINISHED PRODUCT

Cake

## METHOD

1. **Sponge:** Mix all ingredients except the Specolus for 1 minute at low speed. Scrape down and mix for another 6 minutes on medium speed. Add the Specolus gently at the end. Fill up 500 g in 18 cm rings and bake at 150 degrees for 55 minutes.
2. **Meringue:** Mix water and Actiwhite and set aside for 20 minutes. Add the sugar and heat up in microoven until the sugar dissolves. Whisk on medium speed to the meringue reach full volume.
3. Cut the sponge horizontally and spread 150 g of Les Fruits Apple on a layer and put the other layer on top. Pipe meringue on top and caramelize with a blowtorch.