



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## OCCASION

Summer, Take Away



## FINISHED PRODUCT

Confectionery, Dessert

# SALTED HAZELNUT & CHOCOLATE TRUFFEL CUP

## INGREDIENTS

### Group Sponge

| Ingredient                                 | KG           |
|--|--------------|
| <a href="#">Bakels Multi Mix Cake Base</a> | 1.000        |
| Egg  | 0.365        |
| Vegetable oil                              | 0.300        |
| Water                                      | 0.230        |
| <b>Total Weight:</b>                       | <b>1.895</b> |

### Group Meringues

| Ingredient                       | KG           |
|----------------------------------|--------------|
| <a href="#">Bakels Actiwhite</a> | 0.050        |
| Water                            | 0.500        |
| Sugar                            | 1.000        |
| <b>Total Weight:</b>             | <b>1.550</b> |

### Group Assemble/Decoration

| Ingredient                          | KG           |
|-------------------------------------|--------------|
| <a href="#">Bakels Dark Truffle</a> | -            |
| <b>Total Weight:</b>                | <b>0.000</b> |

## METHOD

### 1. **Sponge cake cubes**

Mix all ingredients with a beater slowly in 1 minute and scrape down the edges. Continue mixing for 5 minutes on medium speed. Fill 2000 g in a 40x30 cm capsule. Bake at 140°C for about 60 minutes.

### 2. **Meringues**

Mix water and Actiwhite and let swell for over 15 minutes. Mix the liquid with the sugar and heat to 45°C or until the sugar particles have dissolved. Whisk until it's cold and then pipe tops that are 2 cm in diameter. Let dry in 100°C. Dip the meringues in Non Temp Blond.

### 3. **Assemble/Decoration**

Season some water with salt and moisten the chopped hazelnuts, then roast in the oven. Place the dipped meringues in the bottom of a jar. Divide the soft cake into edible cubes. Pipe in 20 g Dark Truffle and sprinkle some salt-roasted hazelnuts. Finish with a drizzle of whipped cream flavoured with Vanilla flavour.