



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## OCCASION

Summer, Take Away



## FINISHED PRODUCT

Confectionery, Dessert

# STRAWBERRY & VANILLA CUPS

## INGREDIENTS

### Group Sponge

Ingredient	KG
<u>Bakels Multi Mix Cake Base</u>	1.000
Egg	0.365
Vegetable oil	0.300
Water	0.230
<b>Total Weight:</b>	<b>1.895</b>

### Group Crumbles

Ingredient	KG
<u>Bakels Multi Mix Cake Base</u>	0.500
Butter	0.200
<b>Total Weight:</b>	<b>0.700</b>

### Group Vanilla Custard

Ingredient	KG
<u>Bakels Brilliant Custard Cream</u>	0.300
Water	0.800
Heavy cream	0.200
<b>Total Weight:</b>	<b>1.300</b>

## Group Assemble/Decoration

Ingredient

Bakels Les Fruits Strawberry

KG

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**Total Weight:** 0.000

## METHOD

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

Mix all ingredients with a beater slowly for 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. **The crumbles**

Mix into a crumbly dough and roast at 170°C.

### 3. **Brilliant vanilla cream**

Whisk all ingredients for 5 minutes on medium speed.

### 4. **Assemble/Decoration**

Cut the soft cake into edible cubes.

Put approximately 20 g soft cake in the bottom, pipe on 15 g vanilla cream.

Sprinkle 20 g of the crumbles and then add

10 g Les Fruits Strawberry. Finish with a drizzle of the Brilliant vanilla cream flavoured with extra Vanilla flavour.