



CATEGORY

Confectionery



OCCASION

Summer



FINISHED PRODUCT

Cake

STRAWBERRY CAKE WITH MERINGUE

INGREDIENTS

Group Sponge cake

| Ingredient | KG | % |
|--|--------------|-------|
| Bakels Vanilla Muffin & Cake | 1.000 | 50.60 |
| Egg | 0.350 | 17.70 |
| Rapeseed oil | 0.325 | 16.40 |
| Water | 0.300 | 15.30 |
| Total Weight: | 1.975 | |

Group Crumbs

| Ingredient | KG | % |
|--|--------------|-------|
| Bakels Vanilla Muffin & Cake | 0.300 | 60.00 |
| Butter | 0.200 | 40.00 |
| Total Weight: | 0.500 | |

Group Strawberry mousse

| Ingredient | KG | % |
|---|--------------|-------|
| Yoghurt 10% | 0.400 | 36.40 |
| Whipped double cream | 0.400 | 36.40 |
| Bakels Fond Suisse | 0.260 | 23.60 |
| Aromatic Strawberry Flavour | 0.040 | 3.60 |
| Total Weight: | 1.100 | |

Group Meringue

| Ingredient | KG | % |
|----------------------------|-------|-------|
| Sugar | 1.700 | 54.80 |
| Water | 0.900 | 29.00 |
| Water | 0.400 | 12.90 |
| <u>Bakels Actiwhite</u> | 0.100 | 3.30 |
| Total Weight: 3.100 | | |

Group Filling

| Ingredient | KG | % |
|-------------------------------------|-------|---|
| <u>Bakels Les Fruits Strawberry</u> | 0.200 | - |
| Total Weight: 0.200 | | |

METHOD

1. Mix the batter for the cake bottoms with wing for about 5 min at average speed.
2. Mix into a crumb dough.
3. Mix Bakels Actiwhite and water, leave to swell for 30 min.
4. Boil water and sugar to 121 C and beat this over the egg white mixture during quick whisking for 1 min, then whisk the batter cold at average speed.
5. Put crumbles in the bottom of a ring and distribute evenly over the bottom, fill with cake batter about 80 g in an 18 cm ring. Finishing by spreading a spiral of Bakels Les Fruits Strawberry around in the batter.
6. Bake in 180 C for about 15-18 min.
7. When the bottoms are cool, start by removing them from the rings and line the rings with plastic ribbons. Add a bottom and then a string Bakels Les Fruits Strawberry along the edge. Fill the remaining surface with the strawberry mousse, place the remaining mousse above the entire surface and then a bottom on. Put to freeze.
8. After the cake is frozen take it out of the rings, spread the meringue to desired appearance. Burn lightly and decorate after own preference.