



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer, Take Away



FINISHED PRODUCT

Confectionery, Dessert

CARDAMOM & BLUEBERRY CUP

INGREDIENTS

Group Sponge

Ingredient	KG
<u>Bakels Multi Mix Cake Base</u>	1.000
Egg	0.365
Vegetable oil	0.300
Water	0.230
Cardamom, ground	0.006
Total Weight:	1.901

Group Crumbles

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

Group Brilliant vanilla cream

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

Group Assambly/Decoration

Ingredient

Bakels Les Fruits Blueberry

KG

-

Total Weight: 0.000

METHOD

1. Cardamom cake cubes

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

2. The crumble

Mix into a crumbly dough and toast at 170 degrees.

3. Brilliant vanilla cream

Whisk all ingredients for 5 minutes on medium speed.

4. Assambly/Decoration

Cut the cake into edible cubes.

Put about 20 g of the soft cake in the bottom, pipe in 15 g vanilla cream. Sprinkle 20 g of the crumble and then add 10 g of Les Fruits Blueberry. Finish with a drizzle of the vanilla cream flavoured with vanilla flavour.