



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery, Industry



OCCASION

Easter, Summer



FINISHED PRODUCT

Cake

LEMON & MERINGUE SHEET CAKE

INGREDIENTS

Group Capsule

Ingredient	KG
Egg	0.800
Water	0.400
Rapeseed oil	0.520
Sugar	0.740
<u>Silky Cake</u>	0.360
Wheat flour	0.660
<u>Aromatic Lemon Flavour (natural)</u>	0.050
Total Weight:	3.530

Group Meringue

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

Group Filling

Ingredient	KG
<u>Bakels Creme Filling Lemon</u>	1.000
Total Weight:	1.000

METHOD

1. Capsule: Mix all ingredients with a paddle at low speed for 1 minute. Scrape down the edges and mix for another 6 minutes at medium speed. Fill up 2000 g in a 40x30cm tin and bake at 140 degrees for 60 minutes.
2. Meringue: Mix water with Bakels Activita and set aside for 20 minutes. Add the sugar and heat up in microwave until the sugar dissolves. Whisk at medium speed to full volume.
3. Cut the sheet cake horizontally in 2 pieces. Spread the Lemon Filling evenly and put the second layer on top. Pipe the meringue on top and caramelize with a blowtorch.