



PISTACHIO CAKE

INGREDIENTS

Group Cake

Ingredient	KG
Wheat flour	0.380
Wheat starch	0.060
<u>Aromatic Baking Powder</u>	0.015
Sugar	0.380
Oil	0.050
Egg	0.150
Egg	0.360
<u>Aromatic Pistachio Flavour</u>	0.100
<u>Aromatic Jilk 60</u>	0.016
Total Weight:	1.511

Group Filling/Decoration

Ingredient	KG
<u>Bakels Delight</u>	0.250
<u>Aromatic Pistachio Flavour</u>	0.025
Total Weight:	0.275

METHOD

- Cake



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Easter, Sweet tapas



FINISHED PRODUCT

Cake, Dessert, Soft Cake

- Mix all ingredients with a whisk for 1 minute at low speed.
- Scrape down the edges.
- Mix 3 minutes on high speed.
- The recipe yields two cake-to-go baking tins, 10x60 cm.
- Baking temperature: 170°C
- Baking time: 20 minutes

Filling/Decoration

- Whisk Bakels Delight with added Aromatic Pistachio Flavour.

Assembly

- Divide the bottom in two and spread pistachio filling between the layers and on the top.
- Decorate as desired.