



## CATEGORY

Confectionery



## OCCASION

Christmas



## FINISHED PRODUCT

Biscuit, Confectionery, Dessert

# SANTA'S HAT

## INGREDIENTS

### Group Cake

Ingredient	KG
<a href="#">Bakels Multi Mix Cake Base</a>	1.000
Water	0.230
Egg	0.365
Rapeseed oil	0.300
<a href="#">Aromatic Saffron Extract</a>	0.045
<b>Total Weight:</b>	<b>1.940</b>

### Group White truffle tops

Ingredient	KG
<a href="#">Bakels Truffle White</a>	-
Coconut flakes	-
<b>Total Weight:</b>	<b>0.000</b>

### Group Decor

Ingredient	KG
<a href="#">Bakels Diamond Glaze Neutral</a>	-
<a href="#">Aromatic Colour Red</a>	-
<a href="#">Aromatic Colour Black</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

1. Mix all ingredients with wing slowly for 1 minute.
2. Scrape down and mix for another 5-6 minutes on medium speed.
3. Fill  $\frac{3}{4}$  into cone-shaped rubber molds and bake at 160 degrees for about 20–22 minutes.
4. Sprinkle 10g truffles on a baking sheet and freeze.
5. When the truffles are cold, roll into balls and immediately in grated coconut.
6. Mix Diamond Glaze with red paint and a few drops of black paint and then apply on the saffron cakes.
7. Finish by dipping the cake in grated coconut and placing a truffle ball on top.