



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery, Industry



OCCASION

Summer



FINISHED PRODUCT

Cake

STRAWBERRY SHEET CAKE

INGREDIENTS

Group Cake

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
Total Weight:	3.480

Group Mousse

Ingredient	KG
Bakels Strawberrymousse	0.200
Water	0.250
Heavy cream	1.000
Total Weight:	1.450

Group Filling

Ingredient	KG
<u>Bakels Les Fruits Strawberry</u>	-
Total Weight:	0.000

METHOD

1. Capsule: Mix all ingredients with a paddle for 1 minute. Scrape down and mix for another 6 minutes at medium speed. Fill up 2000 g in a 40x30cm capsule and bake at 140 degrees for 60 minutes.
2. Strawberry mousse: Whisk water with mousse powder, fold in light whipped cream gently.
3. Slice the cake horizontally and evenly spread the strawberry mousse on the base. Put the other layer on top and put in the freezer.
4. Decorate as desired.