



X-MAS FLAVOUR INFERNO

INGREDIENTS

Group Rum raisin

Ingredient	KG
Aromatic Rum flavour	0.160
Raisin	0.800
Total Weight:	0.960

Group Saffron crumble

Ingredient	KG
Bakels Multi Mix Cake Base	0.550
Aromatic Saffron Extract	0.020
Butter	0.200
Total Weight:	0.770

Group Mulled wine jelly

Ingredient	KG
Bakels Saphire Glaze	0.250
Mulled wine	0.150
Total Weight:	0.400



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Confectionery, Gateaux

Group Puff pastry

Ingredient	KG
<u>Bakels Karité Gold</u>	1.000
Egg yolk	0.120
Salt	0.015
Water	0.600
Wheat flour	1.300
Total Weight:	3.035

Group Rum mousse

Ingredient	KG
<u>Bakels Fond Royale</u>	0.500
Water	0.400
Whipped double cream	2.000
Total Weight:	2.900

METHOD

1. Mix water, egg yolks salt and flour. Roll out and fold 2x3 and 2x4. Chill well between folding.
2. roll out the pastry 2 mm and prick it well. Bake in 180 degree for 20-25 minutes.
3. Soak the raisins with rum preferable a couple of days before usage.
4. Mix Multicake with butter and saffron to crumbles. Roast in 180 degree to dry and golden crumbles.
5. Blend Saphire and mulled wine. Heat until desolved and fill immediately in siliconmoulds.
6. Mix water and Fond Royale and add the raisins. Fold in the lighty whipped cream in portions. Fill up 1cm thick in a capsule. Put in freezer.
7. When the mousse is deepfrozen lay it on topp of a sheet of puff pastry. Put another layer of puff pastry and a frozen mousse. Finish with the last sheet of puff pastry. Cut to desired sizes and put a mulled wine jelly together with saffron crumble on top.