



Bakels product

SILKY CAKE

Palmfree



BAKELS

BAKERY INGREDIENTS SINCE 1904

BAKELS SILKY CAKE

With Bakels Silky Cake you get a silky smooth and great texture. This mix fits perfectly when you want to create more heavy cakes due to more fat in the recipe. The taste is neutral with a touch of leche.

PRODUCT INFORMATION



Stored in dry conditions and not over normal room temperature (max 25°C, max 65% humidity).



Packaging: 15 kg bag.



Allergens: Contains milk and gluten.



Shelf life: 9 months.

CREATE MASTERPIECES
TOGETHER WITH OUR
TRUFFLES, FLAVOURINGS,
FRUIT FILLINGS AND
CREAMS.



Choose Bakel's Silky Cake

- Completely free from palm
- Can carry fruit, nuts, chocolate and fillings easily.
- Very easy freezing and thawing capabilities
- Soft and silky smooth
- Great and mellow taste



CHOCOLATE CAPSULE

INGREDIENTS

Capsule

Egg	720 g
Water	340 g
Rapeseed oil	450 g
Granulated sugar	680 g
Cocoa powder	120 g
Bakels Silky Cake	320 g
Strong white bread flour	500 g

Chocolate mousse

Bakels Chocolate Mousse	200 g
Water	250 g
Lightly whipped cream	1000 g

Topping

Bakels Dark Truffle	
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LEMON CAPSULE

INGREDIENTS

Capsule

Egg	800 g
Water	400 g
Rapeseed oil	520 g
Granulated sugar	740 g
Bakels Silky Cake	360 g
Strong white bread flour	660 g
Aromatic Lemon Flavour	50 g

Meringue

Water	1000 g
Bakels Actiwhite	100 g
Granulated sugar	2200 g

Filling

Bakels Lemon Filling	1000 g
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METHOD

Capsule

Mix all the ingredients in a kettle with a wing. Slow, for 1 minute, scrape down the sides. Mix for 6 minutes on medium speed. Fill up 2000 g in a 40x30 cm baking tray. Bake at 140°C for approximately 60 minutes.

Chocolate mousse

Whisk together water and the mousse powder, add lightly whipped cream in turns.

Divide the cooled cake in half. Place one of the newly divided cake bottoms in the tin. Evenly spread the mousse onto the cake bottom in the tin, and finish by placing the other half on the one in the tin. Evenly spread a layer of dark truffle to finish and lightly sieve some cocoa powder on top.

METHOD

Capsule

Mix all the ingredients in a kettle with a wing. Slow, for 1 minute, scrape down the sides. Mix for 6 minutes on medium speed. Fill up 2000 g in a 40x30 cm baking tray. Bake at 140°C for approximately 60 minutes.

Meringue

Mix water and Actiwhite and leave to swell for at least 20 minutes. Mix together all the ingredients and heat until the sugar has melted. Then whisk on a medium speed to a full volume.

Divide the cake bottom in half and evenly spread 1000 g of Lemon Filling, then place the other cake bottom on top. Pipe the meringue on top and then scorch it with a heat gun or a cooking torch.



*Check out our website
for more recipes*

bakelssweden.se