



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery, Industry



FINISHED PRODUCT

Cake

CARDAMOM CAKE WITH WHITE TRUFFLE & BLUEBERRIES

INGREDIENTS

Group Capsule

Ingredient

Egg	KG	0.800
Water	KG	0.400
Rapeseed oil	KG	0.520
Sugar	KG	0.740
<u>Silky Cake</u>	KG	0.360
Wheat flour	KG	0.660
Cardamom, ground	KG	0.010
Total Weight:		3.490

Group Filling

Ingredient

<u>Bakels Les Fruits Blueberry</u>	KG	0.750
Total Weight:		0.750

Group Topping

Ingredient

<u>Bakels Truffle White</u>	KG	0.400
Total Weight:		0.400

METHOD

1. Capsule: Mix all ingredients with a paddle for 1 minute at low speed. 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. Cut the cake horizontally in two pieces. Spread an even layer of Les Fruits Blueberry on the sheet cake, put the other on top. Spread Bakels White Truffle on top, decorate as desired.