



SALTED HAZELNUT & CHOCOLATE TRUFFEL CUP

INGREDIENTS

Group Sponge

Ingredient

Bakels Multi Mix Cake Base

Egg

Vegetable oil

Water

Group Meringues

Ingredient

Bakels Actiwhite

Water

Sugar

Group Assemble/Decoration

Ingredient

Bakels Dark Truffle

METHOD



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer, Take Away



FINISHED PRODUCT

Confectionery, Dessert

	KG
	1.000
	0.365
	0.300
	0.230
Total Weight:	1.895

	KG
	0.050
	0.500
	1.000
Total Weight:	1.550

	KG
	-
Total Weight:	0.000

1. Sponge cake cubes

Mix all ingredients with a beater slowly in 1 minute and scrape down the edges. Continue mixing for 5 minutes on medium speed. Fill 2000 g in a 40x30 cm capsule. Bake at 140°C for about 60 minutes.

2. Meringues

Mix water and Actiwhite and let swell for over 15 minutes. Mix the liquid with the sugar and heat to 45°C or until the sugar particles have dissolved. Whisk until it's cold and then pipe tops that are 2 cm in diameter. Let dry in 100°C. Dip the meringues in Non Temp Blond.

3. Assemble/Decoration

Season some water with salt and moisten the chopped hazelnuts, then roast in the oven. Place the dipped meringues in the bottom of a jar. Divide the soft cake into edible cubes. Pipe in 20 g Dark Truffle and sprinkle some salt-roasted hazelnuts. Finish with a drizzle of whipped cream flavoured with Vanilla flavour.