



CATEGORY

Confectionery



OCCASION

Summer



**FINISHED
PRODUCT**

Cake

STRAWBERRY CAKE WITH MERINGUE

INGREDIENTS

Group Sponge cake

Ingredient	KG	%
Bakels Vanilla Muffin & Cake	1.000	50.60
Egg	0.350	17.70
Rapeseed oil	0.325	16.40
Water	0.300	15.30
Total Weight:	1.975	

Group Crumbs

Ingredient	KG	%
Bakels Vanilla Muffin & Cake	0.300	60.00
Butter	0.200	40.00
Total Weight:	0.500	

Group Strawberry mousse

Ingredient	KG	%
Yoghurt 10%	0.400	36.40
Whipped double cream	0.400	36.40
Bakels Fond Suisse	0.260	23.60
Aromatic Strawberry Flavour	0.040	3.60
Total Weight:	1.100	

Group Meringue

Ingredient	KG	%
Sugar	1.700	54.80
Water	0.900	29.00
Water	0.400	12.90
<u>Bakels Actiwhite</u>	0.100	3.30
Total Weight:	3.100	

Group Filling

Ingredient	KG	%
<u>Bakels Les Fruits Strawberry</u>	0.200	-
Total Weight:	0.200	

METHOD

1. Mix the batter for the cake bottoms with wing for about 5 min at average speed.
2. Mix into a crumb dough.
3. Mix Bakels Actiwhite and water, leave to swell for 30 min.
4. Boil water and sugar to 121 C and beat this over the egg white mixture during quick whisking for 1 min, then whisk the batter cold at average speed.
5. Put crumbles in the bottom of a ring and distribute evenly over the bottom, fill with cake batter about 80 g in an 18 cm ring. Finishing by spreading a spiral of Bakels Les Fruits Strawberry around in the batter.
6. Bake in 180 C for about 15-18 min.
7. When the bottoms are cool, start by removing them from the rings and line the rings with plastic ribbons. Add a bottom and then a string Bakels Les Fruits Strawberry along the edge. Fill the remaining surface with the strawberry mousse, place the remaining mousse above the entire surface and then a bottom on. Put to freeze.
8. After the cake is frozen take it out of the rings, spread the meringue to desired appearance. Burn lightly and decorate after own preference.