



CARDAMOM & BLUEBERRY CUP

INGREDIENTS

Group Sponge

Ingredient

Bakels Multi Mix Cake Base	
Egg	
Vegetable oil	
Water	
Cardamom, ground	

Group Crumbles

Ingredient

Bakels Multi Mix Cake Base	
Butter	

Group Brilliant vanilla cream

Ingredient

Bakels Brilliant Custard Cream	
Heavy cream	
Water	



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer, Take Away



FINISHED PRODUCT

Confectionery, Dessert

	KG
Bakels Multi Mix Cake Base	1.000
Egg	0.365
Vegetable oil	0.300
Water	0.230
Cardamom, ground	0.006
Total Weight:	1.901

	KG
Bakels Multi Mix Cake Base	0.500
Butter	0.200
Total Weight:	0.700

	KG
Bakels Brilliant Custard Cream	0.300
Heavy cream	0.200
Water	0.800
Total Weight:	1.300

Group Assambly/Decoration

Ingredient

Bakels Les Fruits Blueberry

KG

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Total Weight: 0.000**METHOD****1. Cardamom cake cubes**

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

2. The crumble

Mix into a crumbly dough and toast at 170 degrees.

3. Brilliant vanilla cream

Whisk all ingredients for 5 minutes on medium speed.

4. Assambly/Decoration

Cut the cake into edible cubes.

Put about 20 g of the soft cake in the bottom, pipe in 15 g vanilla cream. Sprinkle 20 g of the crumble and then add 10 g of Les Fruits Blueberry. Finish with a drizzle of the vanilla cream flavoured with vanilla flavour.