



CATEGORY

Confectionery



**FINISHED
PRODUCT**

Cake

RASPBERRY GATEAU

OVERVIEW

A naked cake with minimal outer layer of frosting shows off the cake's natural texture.

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.600
Water	0.200
Vegetable oil	0.300
Red colour	0.100
Aromatic Vanilla Flavour	0.020
Sugar	0.600
Wheat flour	0.600
Aromatic Winsto	0.080
Cocoa powder	0.020
Total Weight:	2.520

METHOD

1. Use a mixing bowl and paddle.
2. Place all liquids into the bowl. Followed by the dry ingredients.
3. Mix 2 minutes in slow speed followed by 4 minutes in medium speed.
4. Bake at 165 °C for approximately 60 minutes.

5. Make a light buttercream by mixing room temperature butter, white truffle, Colco and raspberry flavour for 10 minutes.
6. Cut the sponge cake into layers and brush with flavoured syrup. Fill with buttercream, chocolate truffle and raspberry jam.
7. Decorate the top and the sides with buttercream and create a rustic look typical for a naked cake design.

Baking temperature: 175°C

Baking time: 60 min

BUTTERCREME RECIPE

Butter 500 gr

White truffle 1100 gr

Colco 15 gr

Raspberry flavour 30 gr