



X-MAS FLAVOUR INFERNO

INGREDIENTS

Group Rum raisin

Ingredient

[Aromatic Rum flavour](#)

Raisin

Group Saffron crumble

Ingredient

[Bakels Multi Mix Cake Base](#)

[Aromatic Saffron Extract](#)

Butter

Group Mulled wine jelly

Ingredient

[Bakels Sapphire Glaze](#)

Mulled wine



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Confectionery, Gateaux

KG

0.160

0.800

Total Weight: 0.960

KG

0.550

0.020

0.200

Total Weight: 0.770

KG

0.250

0.150

Total Weight: 0.400

Group Puff pastry

Ingredient

Bakels Karité Gold

Egg yolk

Salt

Water

Wheat flour

KG

1.000

0.120

0.015

0.600

1.300

Total Weight: 3.035

Group Rum mousse

Ingredient

Bakels Fond Royale

Water

Whipped double cream

KG

0.500

0.400

2.000

Total Weight: 2.900

METHOD

1. Mix water, egg yolks salt and flour. Roll out and fold 2x3 and 2x4. Chill well between folding.
2. roll out the pastry 2 mm and prick it well. Bake in 180 degree for 20-25 minutes.
3. Soak the raisins with rum preferable a couple of days before usage.
4. Mix Multicake with butter and saffron to crumbles. Roast in 180 degree to dry and golden crumbles.
5. Blend Sapphire and mulled wine. Heat until dissolved and fill immediately in silicon moulds.
6. Mix water and Fond Royale and add the raisins. Fold in the lightly whipped cream in portions. Fill up 1cm thick in a capsule. Put in freezer.
7. When the mousse is deepfrozen lay it on top of a sheet of puff pastry. Put another layer of puff pastry and a frozen mousse. Finish with the last sheet of puff pastry. Cut to desired sizes and put a mulled wine jelly together with saffron crumble on top.