



LIGHT DRIP CAKE JORDGUBB

INGREDIENSER

Grupp 1

Ingrediens

Ägg

Vatten

Olja

Socker

[Aromatic Vanilj Extra](#)

[Bakels Silky cake PF](#)

Vetemjöl

[Bakels Les Fruits Fruktyllningar 70%](#)

[Bakels Tryffel med smak av Jordgubb](#)

[Bakels Tryffel Vit](#)

ARBETSBESKRIVNING

1. Mix all ingredients for 1 minute at low speed with a paddle. Scrape down and mix for another 6 minutes at medium speed.
2. Baking temperature: 150°C.
3. Oven time: approx 50 minutes.
4. Cut the cooled white sheet cake horizontally in 3 layers.
5. Spread Les Fruits Strawberry on the first layer and on the second layer whipped White Truffle.
6. Cover the whole cake with the whipped White Truffle and decorate with melted Strawberry Truffle.
7. Decorate as desired.



LAGRINGSFÖRHÅLLAN

Rumstemperatur



KATEGORI

Konditori



HÖGTID/SÄSONG

Alla hjärtans dag, Sommar



FÄRDIG
PRODUKT

Tårta

KG

0.800

0.400

0.500

0.750

0.050

0.360

0.650

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Total vikt: 3.510