



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Easter



## FINISHED PRODUCT

Dessert, Sweet Good

# ALMOND EASTER BASKET

## INGREDIENTS

### Group 1

Ingredient	KG	%
<b>Multimix Cake Base</b>	1.000	100.00
Egg	0.365	36.50
Oil	0.300	30.00
Water	0.230	23.00
Almond paste	0.380	38.00
<b>Total Weight: 2.275</b>		

## METHOD

1. Add all ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Pipe a dot of jam into the base of a custard tart pastry case, then pipe the mix into the pastry case one third up.
6. Bake at 180°C for 20-25 minutes.
7. Once cool, pipe **Bakels White Fudgice** (with 25% butter) on top.
8. Sprinkle some green-coloured **Bakels Kokomix** on top, then make a handle out of chocolate and place mini eggs in centre to finish.