



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cake, Sliced Line

EASTER FRUIT SLICE

INGREDIENTS

Group : Almond Cake

Ingredient	KG	%
Multimix Cake Complete	1.000	100.00
Water	0.480	48.00
Oil	0.276	27.60
Almond paste	0.352	35.20
Total Weight:	2.108	

Group : Pastry Filling (to taste)

Ingredient	KG	%
Puff pastry	-	-
Bakbel 70% Cherry Fruit Filling	-	-
White Fudgice	-	-
Total Weight:	0.000	

METHOD

Almond Cake

1. Add group 1 ingredients (except almond paste) into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Add almond paste.

5. Mix for 5 minutes on medium speed.
6. Deposit into rectangular foil 12" x 7.5".
7. Bake at 175°C for 25-30 minutes.
8. Leave to cool.

Pastry Filling

1. Sheet puff paste to an oblong shape, mark into three and pipe a line of [RTU Lemon Cream Filling](#) down the centre of the middle third, then place a bar of the baked almond cake down the centre.
2. Pipe [RTU Lemon Cream Filling](#) on top of the cake, then cover with [70% Dark Cherry Fruit Filling](#).
3. Cut strips on the outside edges of the puff paste and lay across to form a lattice top.
4. Bake at 200°C for 15-20 minutes.
5. Once cool, heat some [White Fudgice](#) and brush over the top of the lattice.
6. Dress with edible flowers or Easter eggs etc.