



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

LEMON & BLUEBERRY CAKE

INGREDIENTS

Group : Creme Cake

Ingredient	KG
<u>Lemon Crème Cake Mix</u>	1.000
Fresh blueberries	0.195
Egg	0.365
Oil	0.330
Water	0.230
Total Weight:	2.120

Group : Assembly/Decoration

Ingredient	KG
<u>Instant Cream</u>	0.110
Water	0.155
<u>RTU Lemon Cream Filling</u>	0.265
<u>Fruit Filling - Blueberry 50%</u>	0.250
Total Weight:	0.780

Yield: 1 Cake

METHOD

Cake

1. Mix all [Lemon Crème Cake Mix](#), egg, oil and water into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Gently fold in the blueberries.
6. Scale at 400g into three 9-inch cake tins.
7. Bake at 180°C for 30 minutes.

Assembly / Decoration

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the [Instant Cream](#).
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.
5. Fold in [RTU Lemon Cream Filling](#) into the [Instant Cream](#).
6. Take one cooled sponge round and top with 180g of lemon cream.
7. Take a second sponge round and top with 250g of [Fruit Filling – Blueberry 50%](#).
8. Place a third sponge round on top with 180g of lemon cream over top and sides.
9. Finish with fresh blueberries.