



DISPLAY CONDITIONS

Ambient, Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good

LEMON & BLUEBERRY CAKE-AWAY JAR

INGREDIENTS

Group : Cake

Ingredient	KG
Multimix Cake Complete	0.500
Water	0.240
Oil	0.137
Total Weight:	0.877

Group : Biscuit Cubes

Ingredient	KG
Palm Free Digestive Biscuit Crumb	0.250
Golden syrup	0.075
Butter	0.060
RTU Lemon Cream Filling	0.300
Total Weight:	0.685

Group : Cream

Ingredient	KG
Instant Cream	0.175
Water	0.250
Total Weight:	0.425

Group : Assembly/Decoration

Ingredient

RTU Lemon Cream Filling

KG

0.500

Total Weight: 0.500

Yield: 10-15 Jars

METHOD**Cake**

1. Add all the 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 high speed.
5. Pour the batter into a foil tray.
6. Bake at 180°C for 20-25 minutes.

Biscuit Cubes

1. Melt the butter and add golden syrup, then blend in the **Palm Free Digestive Biscuit Crumb.**
2. Flatten the mixture into a cake ring or a baking tray, press it down evenly then chill to firm up.
3. Cut into small cubes.

Cream

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.

Assembly/Decoration

1. Place a layer of cake cubes in the bottom of the jar.
2. Pipe a layer of **RTU Lemon Cream Filling.**
3. Add the biscuit pieces.
4. Pipe a layer of cream.
5. Arrange some fresh blueberries around the edge of the jar.
6. Pipe another layer of **RTU Lemon Cream Filling.**
7. Pipe a final layer of cream.
8. Finish with fresh blueberries.