



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Patisserie



## OCCASION

Christmas



## FINISHED PRODUCT

Cake, Confectionery, Sweet Good

# LEMON & MERINGUE SHEET CAKE

## INGREDIENTS

### Group : Cake

Ingredient	KG
<a href="#">Multimix Cake Base</a>	1.000
Egg	0.365
Oil	0.300
<a href="#">RTU Lemon Cream Filling</a>	0.230
<b>Total Weight:</b>	<b>1.895</b>

### Group : Italian-style Meringue

Ingredient	KG
<a href="#">Actiwhite® Meringue Mix</a>	0.040
Water (1)	0.400
Sugar	1.000
Water (2)	0.400
<b>Total Weight:</b>	<b>1.840</b>

### Group : Filling

Ingredient	KG
<a href="#">RTU Lemon Cream Filling</a>	1.800
<b>Total Weight:</b>	<b>1.800</b>

Yield: 1 Sheet Cake

## 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 two rectangular foil trays.
6. Bake at 180°C for 20-25 minutes.

### Italian-style Meringue

1. Dissolve [Actiwhite](#) in the water (1) and allow to soak for 5-10 minutes.
2. Into a pot boil the sugar and water (2) to 120°C.
3. Start to whip the [Actiwhite](#) until having a foamy consistence and slowly pour in the sugar on medium speed.
4. Once combined, mix on high speed until room temperature.

### Assembly/Decoration

1. Pipe a layer of [RTU Lemon Cream Filling](#) on top of one cake layer, followed by the second cake layer.
2. Pipe the meringue onto the top of the cake and lightly burn with a torch.