



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Confectionery, Sliced Line,
Sweet Good

MINCEMEAT & CHERRY SLICE

INGREDIENTS

Group : Cake

Ingredient	KG	%
Multimix Cake Complete	1.000	100.00
Mincemeat	0.760	76.00
Egg	0.365	36.50
Oil	0.300	30.00
Water	0.230	23.00
Total Weight:	2.655	

Group : Filling

Ingredient	KG	%
Water	0.500	100.00
Instant Cream	0.350	70.00
Bakels Dark Cherry Filling	0.180	36.00
Total Weight:	1.030	

Group : Chocolate Biscuit Base

Ingredient	KG	%
<u>Palm Free Digestive Biscuit Crumb</u>	0.600	100.00
Butter	0.145	24.00
Cocoa powder	0.010	1.50
Golden syrup	0.180	30.00
Total Weight: 0.935		

Group : Assembly/Decoration

Ingredient	KG	%
Glace cherries	-	-
Total Weight: 0.000		

METHOD

Cake

1. Mix all the ingredients into a mixing bowl, fitted with a beater.
2. Mix for 2 minutes on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Scale at 300g into three rectangle foil trays.
6. Bake at 180°C for 15 minutes.

Filling

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 the **Bakels Dark Cherry Filling**.
6. Divide the filling mixture and spread between the three layers of cake.
7. Put into the freezer to set.

Chocolate Biscuit Base

1. Melt the butter, then blend in the **Palm Free Digestive Biscuit Crumb**, golden syrup and cocoa powder.

Assembly / Decoration

1. Cut the cake into 3cm slices and place on its side.
2. Crumble the chocolate biscuit base and 3 glace cherry halves on top of each slice and dust with sweet snow to finish.