



MINIATURE STRAWBERRY TRIFLES

INGREDIENTS

Group : Custard

Ingredient

[Enbelett Cold Custard Mix](#)

Chilled water

KG

1.000

0.350

Total Weight: 1.350

Group : Cream

Ingredient

[Instant Cream](#)

Chilled water

KG

0.700

1.000

Total Weight: 1.700

METHOD

Cut up plain sponge into small pieces and arrange in the bottom of a trifle glass.

Custard

1. Place water into mixing bowl and using a whisk, stream in [Bakels Enbelett Superior Cold Custard Mix](#) over 1 minute on low speed.

2. Scrape down.

3. Whisk for 3-4 minutes on high speed.

4. Leave to rest for a few minutes.



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Custard, Dessert,
Sweet Good

Cream

1. Whisk the water and [Bakels Instant Cream](#) for 3-4 minutes on top speed.

Finishing

1. Pipe Bakbel Strawberry Fruit Filling or any strawberry fruit filling on top of the sponge.
2. Pipe [Bakels Enbelett Superior Cold Custard Mix](#) on top of the strawberry.
3. Pipe a large rosette of cream on top of the custard.
4. Finish with a sliced strawberry.