



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Fruit Tart, Sponge

RASPBERRY ALMOND TART

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.460
Oil	0.600
Egg	0.730
Almond paste	0.760
Fresh raspberries	0.032
Total Weight:	4.582

METHOD

Raspberry Almond Tart

1. Using a beater, blend all the cupcake ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Cover the base of a pastry lined tin with a thin layer of raspberry jam.
5. Fill the pastry lined tin half way up the side with the cake mix.
6. Top with fresh raspberries and flaked almonds.
7. Bake at 180°C (360°F) for approximately 40 minutes.
8. Once cool, lightly glaze the top with Bakels Instant Superglaze.