



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Cake, Confectionery, Gateau

STRAWBERRY GATEAU

INGREDIENTS

Group : Cake

Ingredient	KG	%
<u>Multimix Cake Base</u>	10.000	100.00
Egg	3.650	36.50
Oil	3.000	30.00
Water	2.150	21.50
Total Weight: 18.800		

Group : Assembly / Decoration

Ingredient	KG	%
<u>Fruit Filling - Strawberry 70%</u>	3.750	-
<u>Instant Cream</u>	0.875	-
Water	1.250	-
Fresh strawberries	-	-
Total Weight: 5.875		

Yield: 5 Gateau

METHOD

Cake

1. Mix 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 4 minutes on high speed.
5. Scale at 450g into greased 8 inch round cake tins.
6. Bake at 180°C for 25 minutes.

Assembly/Decoration

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. Take one cooled sponge round and pipe 250g of [Fruit Filling – Strawberry 70%](#) on top.
6. Cover with 75g of [Instant Cream](#).
7. Place a second sponge round on top of the cream and fruit filling layer.
8. Pipe 250g of [Fruit Filling – Strawberry 70%](#) on top.
9. Cover with 75g of Instant Cream.
10. Place a third sponge round on top.
11. Dust with sweet snow and fresh strawberries.