



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Cake, Confectionery, Sweet Good

# TRIPLE SPECULOOS CAKE

## INGREDIENTS

### Group : Creme Cake

Ingredient	KG
<a href="#">Speculoos Crème Cake Mix</a>	1.000
Egg	0.365
Oil	0.330
Water	0.230
<b>Total Weight:</b>	<b>1.925</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Speculoos Spread</a>	2.800
<a href="#">Instant Cream</a>	0.875
Water	1.125
<a href="#">RTU Caramel Sauce</a>	0.550
<b>Total Weight:</b>	<b>5.350</b>

### Group : Assembly/Decoartion

Ingredient	KG
<a href="#">Speculoos Crumbles</a>	-
<b>Total Weight:</b>	<b>0.000</b>

Yield: 70 Pots

## METHOD

### Cake

1. Mix Crème Cake 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 medium speed.
5. Scale at 700g into 2lb cake tin or liner.
6. Bake at 180°C for 40 minutes.
7. Once cooled, cut the loaf cake into pieces.

### Assembly/Decoration

1. In a round pot, pipe 40g of [Speculoos Spread](#) into the bottom.
2. Add 20g of the cake pieces.
3. Add water to a mixing bowl, fitted with a whisk.
4. Over low speed, add the [Instant Cream](#).
5. Scrape down using the whisk.
6. Whip on high speed for 4 minutes.
7. Add [RTU Caramel Sauce](#) and fold into the [Instant Cream](#).
8. Pipe 40g into the pot.
9. Top with 5g of [RTU Caramel Sauce](#).
10. Sprinkle with [Speculoos Crumbles](#) to finish.