

SPELT SOFT CAKES

(1 capsule 60 x 40))

Mass:

1.700 kg Spelt Gingerbread Mix (2876)
0.700 kg milk
0.600 kg honey
0.400 kg whole egg
0.400 kg raisins (softened in rum/water)
0.400 kg walnuts chopped

4.200 kg mass

Sugar Glaze:

1.000 kg Viennese Fondant (2485)
0.160 kg water
0.100 kg icing sugar

1.260 kg sugar glaze

Processing:

Stirring Time: 1 minute

Baking Temperature: 170 - 190 °C

Baking Time: 25 - 30 minutes



Preparation:

Stir ingredients smooth for 1 minute at a medium level. Spread mass in oiled capsule. Bake at medium heat with open vent. Glaze cooled-down cake with heated sugar glaze and sprinkle with chopped walnuts or almonds. Then sprinkle with heated Glaze Drops (1621)



OUR HEIDI CHEF SOLUTIONS FESTIVE OFFER

Spelt Gingerbread mix 15kg

normal selling price 240.00 AED and a festive offer price of **228.00 AED**



Floriani Hazelnut filling 10Kg bag

normal selling price 300.00 AED and a festive offer price of **285.00 AED**



Viennese Spelt Cake Mix 15kg bag

normal selling price 375.00 AED and a festive offer price of **360.00 AED**



If you have any questions concerning our bakery ingredients, please feel free to contact us.