

SPICED SPELT CAKE WITH APPLES

(1 capsule 60 x 40))



Mass:

1.200 kg Viennese Spelt Cake Mix (2246)

0.500 kg Spelt Gingerbread Mix (2876)

0.700 kg water (20 °C)

0.600 kg cooking oil (20 °C)

0.005 kg cinnamon

0.005 kg Vanilla Flavour (1365)

3.010 kg mass

Apple Pieces for Decoration:

0.300 kg **Apple Slices** (1443)

1.200 kg water (hot)

1.500 kg apple pieces

(soften for 1 hour, then press out well)



Fruttigel Neutral:

0.500 kg Fruttigel Neutral (1463)

0.250 kg water (hot)

0.750 kg Fruttigel Neutral (heat to 90 - 95 °C)

Processing:

Stirring Time: 1 minute

Fruit Covering: 0.950 kg

Baking Temperature: 170 - 190 °C

Baking Time: 40 - 50 minutes

Preparation:

Stir ingredients smooth for 1 minute at a medium level. Spread mass in oiled capsule and place pressed-out apple pieces onto it. Bake with open vent.

Coat cooled-down Spiced Spelt Cake with Apples with heated Fruttigel Neutral (1463).

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.