

# Baked Fruity Cake

## Baked Cake



<b>RECIPE QUANTITY</b>	10 cakes	<b>RECIPE NUMBER</b>	GB60195
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### Cake mixture

800 g California 1:1, almond paste	28.22oz
600 g fresh eggs	21.16oz
4 g salt	0.14oz
300 g granulated sugar	10.58oz
285 g pastry flour type 400	10.05oz
4 g baking powder	0.14oz
35 g Cacao powder 20-22%	1.23oz
150 g Maracaibo Clasificado 65%, dark couverture grated	5.29oz
60 g butter melted	2.12oz

Whisk the almond paste together with the eggs, the salt and sugar until a light sponge. Add sifted flour, baking powder and Cacao powder. Lastly add the grated couverture and stir in the melted butter.

### VeryBerryosa filling

900 g VeryBerryosa	31.75oz
301 g milk 3,5%	10.62oz

Warm the milk until room temperature and add it slowly to the whipping Osa until a buttercream texture is achieved.

### Fruit glaze

1000 g Edelweiss 36%, white couverture Rondo	35.27oz
800 g VeryBerryosa	28.22oz
200 g Cacaobutter 100% G, grated cacao butter	7.05oz

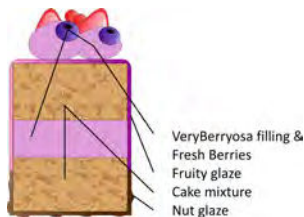
Combine the white couverture and Cacao butter, temper. Melt the Osa filling to 26°C/ 78.8°F and add. Use the glaze at 30°C/ 86°F.

### Nut glaze

700 g Maracaibo Criolait 38%, milk couverture Rondo	24.69oz
200 g hazelnut oil	7.05oz
250 g almond slivers chopped, roasted	8.82oz

Warm up in Microwave the couverture 40°C/ 104°F, add hazelnut oil and the crushed almond slivers. Mix well.

### Structure



### Baked Fruity Cake

<b>2235 g Cake mixture</b>	<b>78.84oz</b>
<b>1200 g VeryBerryosa filling</b>	<b>42.33oz</b>
<b>500 g Fruit glaze</b>	<b>17.64oz</b>
<b>500 g Nut glaze</b>	<b>17.64oz</b>

### Finishing

Fill the buttered and floured cake tins which are lined with baking paper with approx. 210 g/ 7,4 oz of the Cake mixture and bake.

Baking temperature: 180°C/ 356°F  
Baking time: 35-40 minutes

Remove the insert rods while the cake is warm.

Pipe the VeryBerryosa filling into the baked cakes. Dip the cakes in the Fruit glaze first and then in the Nut glaze about

15mm/ 0,6 inches from the bottom. Pipe the Fruit filling on top and decorate with fresh berries.

### FELCHLIN PRODUCTS

CS11	Cacaobutter 100% G, grated cacao butter
CS29	Maracaibo Clasificado 65%, dark couverture grated
CS36	Maracaibo Criolait 38%, milk couverture Rondo
CS84	Edelweiss 36%, white couverture Rondo
DK35	VeryBerryosa
HA01	Cacao powder 20-22%
KK43	California 1:1, almond paste