

Strawberry Rhubarb Spelt Slice with SPELT CAKE

Basic batter

SPELT CAKE	850 g
Vegetable oil	340 g
Water	425 g
Total Basic batter	1.615 g

Creme topping

Yoghurt Custard with CREME PATISSIERE GOURMET	350 g
Total Creme topping	350 g

Fruit topping

Strawberries, frozen	250 g
Rhubarb diced, frozen	250 g
Total Fruit topping	500 g

Topping

Crumble	250 g
Total Topping	250 g

Finish

FRUIT GLAZE YELLOW, Jelly glaze, Basic recipe	150 g
Total Finish	150 g

Method of use:

Mix all ingredients for the basic batter with a wide-wired whisk or flat beater at fast speed. Spread the batter equally on prepared trays 60x20cm.

Mixing time: approx. 3 minutes

Scaling weight batter: approx. 1615g/tray

Prepare the yoghurt custard according to the basic recipe and pipe dots onto the batter.



Scaling weight yoghurt batter: approx. 350g/tray

Spread the defrosted fruits equally on the batter.

Scaling weight strawberries: approx. 250g/tray

Scaling weight rhubarb: approx. 250g/tray

Prepare the crumble according to the basic recipe and top them onto the cake.

Scaling weight crumble: approx. 250g/tray

Baking temperature: approx. 180°C

Baking time: approx. 65 minutes

