

Vegan Picasso Slices, 60x20cm with VEGA CAKE

Basic batter

VEGA CAKE	1.000 g
Vegetable oil	300 g
Water	450 g
Total Basic batter	1.750 g

Creme topping

VEGA CREME, Vegan Custard, Basic recipe	420 g
Total Creme topping	420 g

Fruit topping

KIDDY FRUIT BLACK CHERRY	350 g
Apricots, halves, tinned	400 g
Total Fruit topping	750 g

Finish

KIDDY GEL APRICOT, Apricot 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 a flat beater at fast speed.

Mixing time:

Scaling weight: approx. 1750 g

Spread equally on prepared trays.

Prepare the Vegan Custard according to the basic recipe.

Pipe dots of the vegan custard and the fruit filling in alternation onto the cake batter, using a piping bag without nozzle, place the apricot halves between the filling dots and bake.



Scaling weight Creme topping: approx. 420g/tray

Scaling weight Cherry topping: approx. 350g/tray

Scaling weight Apricot topping: approx. 400g/tray

Baking temperature:

Baking time:

After cooling down glaze with jelly, divide into pieces and cut (one tray yields 20 pieces of 10 x 6 cm).



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Bake the best with something good!