

**CAKES (3/3)**  
***INDULGENT FLAVOURS***  
**- Natural flavours -**



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# CAKES

## *INDULGENT FLAVOURS*

### INGREDIENTS & SUPPLIERS

Starch	TEREOS STARCH / UNIVAR
Plain yogurt « velouté »	DANONE

### APPLICATION RECIPE

#### Mix 1:

880938	Sugar	250.00 g
881016	Egg yolks	54.00 g
880944	Plain yogurt	120.00 g

#### Mix 2:

880934	Flour	130.00 g
330264	Starch	30.00g
880935	Baking powder	1.70 g
882506	Bicarbonate of soda	1.60 g

#### Mix 3:

880946	Margarine	40.00g
880939	Sunflower oil	80.00 g

#### Mix 4:

Egg whites	105.00 g
Salt	0.50 g

Flavour(s)

QN



### OPERATIVE INSTRUCTIONS

- 1°) In a HOBART mixing bowl, combine egg yolks and sugar. Beat until the mixture blanches. (Speed 1 for 1 min. then speed 2 for 1 min).
- 2°) Add the yogurt. Beat on medium speed (speed 2) for 2 min.
- 3°) In a medium bowl, combine powder ingredients: flour, starch, baking powder and bicarbonate.
- 4°) Slowly add the powders to the HOBART mixing bowl (speed 1). Increase to speed 2, mix for 5 min.
- 5°) In a medium bowl, combine softened margarine with oil. Add to batter and stir together (speed 2).
- 6°) Beat the eggs whites until stiff with salt. Carefully add them to the batter.
- 7°) Add the flavour and pour in 40g small cake pans.
- 8°) Bake at 180°C for about 17 minutes.



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## *INDULGENT FLAVOURS*

### NATURAL FLAVOURS

#### 1) Strawberry

LN 06245 – Strawberry flavour or natural flavour  
Recommended dosage → 3 g/kg



#### 2) Apple Pear

LN 15230/1 – Apple Pear flavour  
or natural flavour  
Recommended dosage → 2 g/kg

#### 3) Raspberry & White chocolate

LN 08094/4 – White chocolate flavour or natural flavour  
Recommended dosage → 2 g/kg

+

LN 10034/2 – Raspberry flavour  
or natural flavour  
Recommended dosage → 0,8 g/kg



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## *INDULGENT FLAVOURS*

### NATURAL FLAVOURS

#### 4) Blueberry Cheesecake

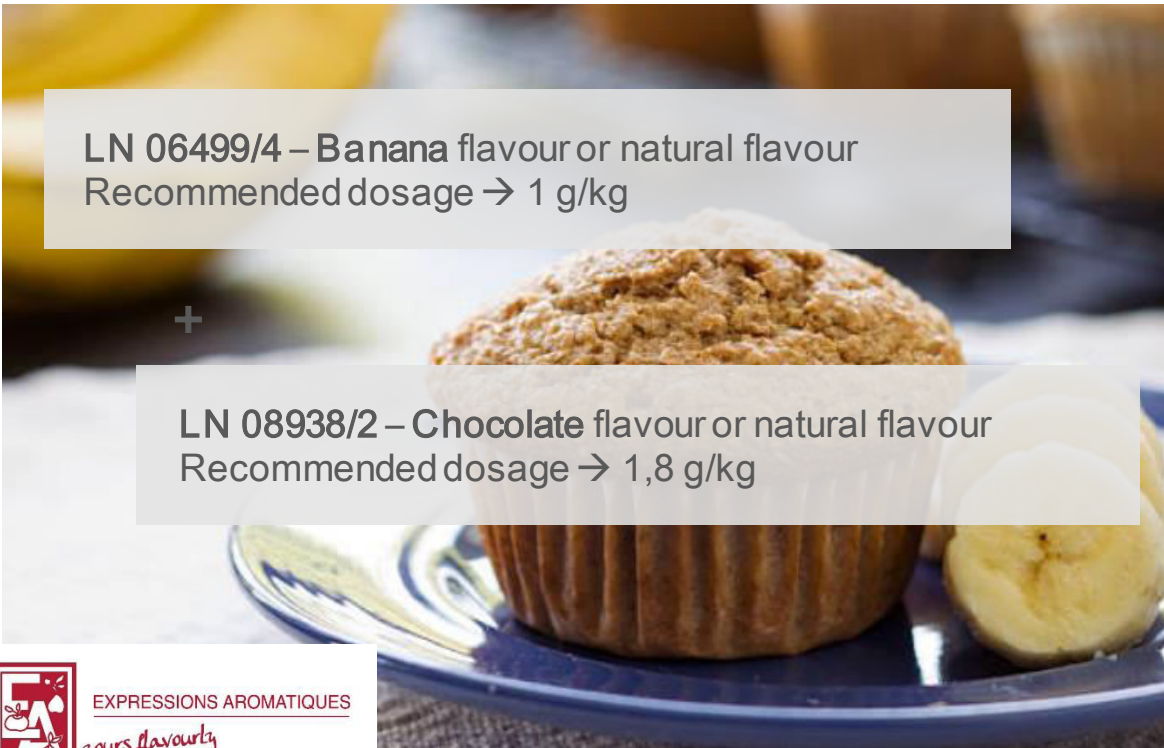


LN 07016 – Blueberry flavour or natural flavour  
Recommended dosage → 1 g/kg

+

LN 14056/5 – Cheesecake flavour or natural flavour  
Recommended dosage → 2 g/kg

#### 5) Banana & Chocolate



LN 06499/4 – Banana flavour or natural flavour  
Recommended dosage → 1 g/kg

+

LN 08938/2 – Chocolate flavour or natural flavour  
Recommended dosage → 1,8 g/kg



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# CAKES

## *INDULGENT FLAVOURS*

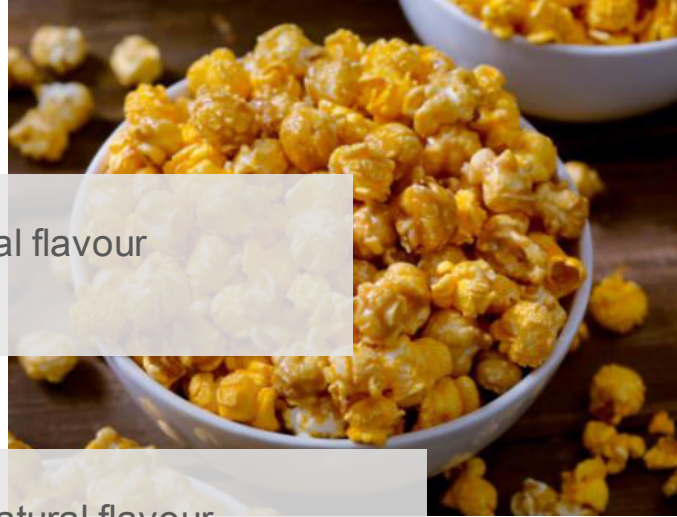
### NATURAL FLAVOURS

## 6) Popcorn Caramel

LN 12843/2 – Popcorn flavour or natural flavour  
Recommended dosage → 2 g/kg

+

LN 09043 – Caramel flavour or natural flavour  
Recommended dosage → 1 g/kg



## 7) Honey

LN 12523 – Honey flavour  
or natural flavour  
Recommended dosage → 2 g/kg

