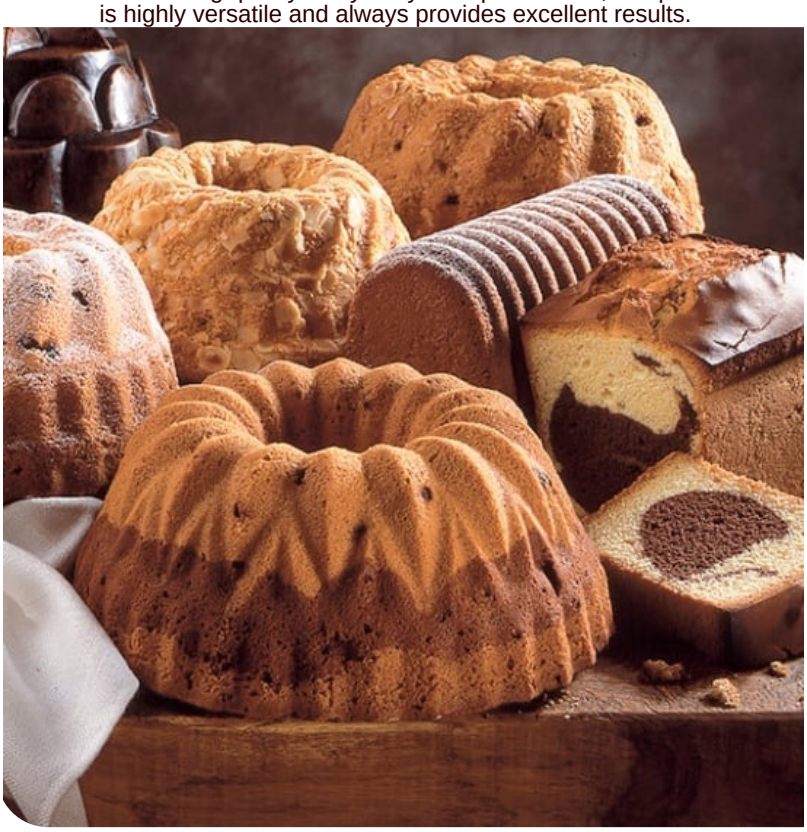
TOP CAKE

PASTRY OTHER CAKE MIXES

Artisanal pastry mix to make cakes and muffins with outstanding quality. Very easy and quick to use, this product is highly versatile and always provides excellent results.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070089

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Cross-contaminations

Eggs

irca GROUP Extraordinary made simple.

 **Soybeans**

 **Milk**

 **Nuts**

 **Mustard**

INFO

Description
mix in powder for the easy production of CAKES, MUFFINS, and many other original bakery specialities.

Denomination
semifinished product for pastry.

Directions for use
PLUM CAKES.
Ingredients: TOP CAKE 1000 g
whole eggs 500 g
butter or margarine 500 g
Method: beat with a planetary or egg whisk for 6 minutes on medium speed, then drop into buttered, floured moulds. Bake at 180-200°C. To make PLUM CAKES with raisins and candied fruit, incorporate 200 g of candied fruit, incorporate 200 g of sultana raisins and 200 of candied fruit to the mixture after it has been beaten. To prepare CHOCOLATE PLUM CAKES replace the raisins and candied fruit with 200 g of PEPITA (plain chocolate drops).
COCOA MARBLE PLUM CAKES.
Ingredients: TOP CAKE 1000 g
whole eggs 500 g
butter or margarine 500 g
cocoa powder 30-40 g
Method: beat all the ingredients except the cocoa powder using a planetary or egg whisk for 6 minutes on medium speed. Divide the mix into two equal portions and add the cocoa powder to one half of the mixture, blending thoroughly. Drop into buttered, floured moulds alternating the plain mixture and the chocolate mixture in varying proportions until a perfect marble effect is achieved. Bake at 180-200°C.