

HEIDICAKE

PASTRY HEIDICAKE

Innovative pastry mix made from hazelnut flour and corn flour, perfect to create artisanal cakes and biscuits. End products boast a rustic homemade appearance, typical of Tyrolean traditional desserts, and keep their soft texture for a longer time.



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 01070556

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs



Milk



Nuts

Cross-contaminations



Soybeans



Mustard

INFO

Description

mix in powder for the production of hazelnut cakes.

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for bakery uses.

Directions for use

HEIDICAKE_____ g 1000

butter or margarine cream___ g 300

whole eggs_____ g 300

Mix HEIDICAKE, butter or cream margarine and eggs in a planetary mixer equipped with a paddle for about 3 minutes at low speed. Grease a round cake tin and dust with flour, then form an even layer of dough using a pastry bag with a plain tube nozzle n.6 and form an edge and a grid. Put FILLING or RASPBERRY JAM in the empty spaces and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, until it is completely golden.

INSTRUCTIONS: The butter and the margarine must be kept at room temperature until they reach a soft consistency.



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