SILKY CAKE

PASTRY SILKY CAKE

Innovative easy and quick mix, useful to make cakes, muffins and many other pastry specialties, that will be marked by extraordinary soft texture and mild flavour of lemon.



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 01070572

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Milk

Cross-contaminations

Nuts

Eggs

Soybeans

Mustard

INFO

Denomination
semifinished product for bakery uses.

Directions for use
SILKY CAKE 1000 g
seeds oil or butter 300 g
water 225-250 g
eggs 350 g
Beat all ingredients in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Place the mixture in to the proper moulds, filling them only for 2/3 and bake at 180-200°C. Time: according to size and type of oven. NOTICE: In order to produce fruit cake, it is advisable to add to the a.m. recipe 50 g of wheat flour so that the fruit will remain on the surface of the cake during baking.

DETTAGLI PRODOTTO

Codice prodotto 01070715

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Milk

Cross-contaminations

Eggs

Soybeans

Nuts

Mustard

INFO

Description
mix in powder for the preparation of soft cakes.

Denomination
semifinished product for bakery uses.

Directions for use
SILKY CAKE SOFT 1000 g
seeds oil 380 g

water 240 g
eggs 400 g
Beat all ingredients in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Place the mixture in to the proper moulds, filling them only for 2/3 and bake at 180-200°C.
Time: according to size and type of oven.
NOTICE:
In order to produce fruit cake, it is advisable to add to the a.m. recipe 50 g of wheat flour so that the fruit will remain on the surface of the cake during baking.

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Extraordinary made simple.