

Foodtrend-Recipe



Bold in purple

Purple Dream

1 tray, 60 x 40 cm; total amount: 44 pcs

..... 1,900 kg Purple velvet batter
[see basic recipe]

▶ Mix all ingredients at medium speed for approx. 5 minutes until smooth.

Fruit filling

..... 1,000 kg **Fructi-Top Blueberry**

Lemon filling

..... 1,000 kg **Bon Citron**

Blueberry yoghurt cream

..... 0,900 kg **Alaska-express Yoghurt Blueberry**

..... 1,800 kg Water, approx. 20 °C

..... 1,800 kg Cream, whipped, unsweetened

▶ Dissolve the Alaska-express in water and fold in the cream.

Cristaline mix

..... 0,100 kg **Cristaline**, warm

..... 0,100 kg **Fruit puree blueberry**

▶ Mix.

..... 0,200 kg **Cristaline**

Herstellung

- ▶ Spread the batter onto a greased and dusted or baking paperlined tray.
- ▶ Bake and leave to cool.
- ▶ Pipe the fruit and lemon filling diagonally on top, taking turns.
- ▶ Spread the cream on top.
- ▶ Leave to set in the refrigerator for approx. 2 hours.
- ▶ Dab the Cristaline mix with a brush on top.
- ▶ Glaze with Cristaline.
- ▶ Decorate as shown in the photo.

Backtechnik

- ▶ Baking temperature: 170 – 180 °C
- ▶ Baking time: approx. 40 – 45 minutes

#MartinBraunTrendsetter

Basic recipe

Velvet batter purple

- 1,000 kg **Velvet Cake purple**
 - 0,400 kg Whole egg
 - 0,300 kg Water
 - 0,200 kg Rapeseed oil or 120 g butter
- ▶ Mix all ingredients at low speed for 1 minute and then at medium speed for 5 minutes.

Preparation

- ▶ Spread the mixture onto the paper
- ▶ Bake.
- ▶ Remove from the hot baking sheet immediately after baking.

Baking technique

- ▶ Baking temperature: approx. 180 °C
- ▶ Baking time: approx. 25 - 30 minutes

