

Creamy Bricks - Chocolate Cherry Crumble



Ingredients

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Credin Cake Choco Extra Dark	100%	800g
Eggs	35%	280g
Oil	30%	240g
Water	22,5%	180g
Crème Pâtissière		
Crème Pâtissière Authentique		200g
Water		500g
Fruit Filling		
Bake stable fruit filling cherries approx.□		500g
Crumbs		
Butter		50g
Sugar		50g
Flour		100g

Working Method

Method	The recipe is based on an aluminium baking tray measured 60 x 20 x 5 cm
Cake	Mix all cake ingredients into a smooth and developed batter. Approx. 2 minutes slow speed followed by approx. 3 minutes high speed. Coat the baking tray with butter or oil and spread the cake batter evenly in the tray
Filling	Mix the Crème Pâtissière. Pipe into strips, alternating cherry and crème pâtissière on top of the cake batter.
Processing	Make the crumbs and spread them evenly over the cake
Baking	Approx. 40-45 minutes at 180
Finishing	After cooling down cut in desired size and shape and present

Extra Information

Remarks	The Sonnique Cream Cake batter is designed to be able to hold a variation of fillings
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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