

Creamy Cake Valentine Heart



Ingredients

Creamy Cake Valentine Heart

Recipe Vanilla:

Sonique Cream Cake Vanilla	100%	2500g
-----------------------------------	-------------	--------------

Eggs	35%	875g
------	-----	------

Rapeseed Oil	30%	750g
--------------	-----	------

Water approx.	22,5%	560g
---------------	-------	------

Recipe Chocolate:

Credin Cake Choco Extra Dark	100%	2500g
-------------------------------------	-------------	--------------

Eggs	35%	875g
------	-----	------

Rapeseed Oil	30%	750g
--------------	-----	------

Water approx.	22,5%	560g
---------------	-------	------

Working Method

Method	Mix all ingredients per recipe until two smooth and supple batters. Approx. 2 minutes in first gear and approx. 3 minutes in second gear
Scale	Fill two piping bags with batter, one vanilla and one chocolate. Lubricate the heart shapes. Use the chocolate batter first, follow the heart shape. Then fill the heart shapes off with the vanilla (see photo). Total filling weight: approx 600 grams
Baking	Approx. 50-55 minutes at 160°C

Extra Information

Remarks	Cake Batter of Sonnique Cream Cake has been developed to carry different fillings
---------	---



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com