

Plate Cake Apple



Ingredients

Plate Cake Apple

Sonique Special Cake	100%	10000g
Eggs	36%	3600g
Liquison Short Cake	30%	3000g
Water approx.	10%	1000g

Filling

Creme Patissier	100%	4930g
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Decoration:

Cinnamon		
Apples	52.8%	5280g

Working Method

Mixing	Mix the butter creamy and smooth. After that mix all ingredients for approx. 3 minutes in the first gear. Scratch the pelvis and mix it again for approx. 2 minutes in the second gear. The specific weight is approx. 1010 g / l.
Scale	2500 grams on a 60 x 40 cm baking sheet with high edges
Finishing	Spray a track of creme patissier accross the center of the whole length. Place slices of apple and powder it with some cinnamon
Baking	Approx. 50 minutes at 180°C.
Finishing	Cover the baked creme patissier and apples with boiled apricot jam. Cut the plate cake into pieces of 5 x 10 cm