

# Plate Cake Strawberry & Whipped Cream



## Ingredients

### Plate Cake Strawberry & Whipped Cream

Flour	100%	10000g
zie product_id	40%	4000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	47%	4700g
<b>Filling</b>		
Creme Patissier	100%	4200g
<b>Whipped cream</b>		
Whipped Cream (sweetened)	Variable%	
<b>Decoration</b>		
Chocolate shavings	Variable%	
Fresh Strawberries	Variable%	
Grated Orange Peel	Variable%	

## Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 25°C.
Dough proof	Approx. 20 minutes
Processing	Roll the dough out into a slice of 3 mm thickness. Apply thin layer on a baking sheet of 60 x 80 cm. Prick the dough slice and add on a layer of creme patissier (approx. 700 grams)
Final proof	Approx. 30 minutes
Baking	Approx. 30 minutes at 210-220°C
Finishing	Mix the whipped cream, mix some grated orange peel into it. Spread the cream on the plate cake. Put the strawberries on top and sprinkle with chocolate shavings. Cut pieces as desired



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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