



ALMOND EASTER BASKET

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Mac paste	0.380
Total Weight:	2.275

METHOD

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Pipe a dot of jam into the base of a custard tart pastry case, then pipe the mix into the pastry case one third up.
5. Bake at 180°C for approximately 20 - 25 minutes.
6. Once cool, pipe White Fudgice MB (25% butter) on top.
7. Sprinkle some green coloured Bakels Kokomix on top, then make a handle out of chocolate and place mini eggs in centre.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Dessert, Sweet Good