



CHRISTMAS MINCE CRUMBLE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Mixed spice	0.003
Water	0.230
Oil	0.300
Egg	0.365
Mincemeat	0.760
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Flour	0.500
Butter	0.250
Sugar	0.125
Total Weight:	3.533

METHOD

Christmas Mince Crumble

1. Using a beater, blend all cake ingredients (leaving the mincemeat) together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Blend in mincemeat on slow speed.
5. Scale into foil at 850g



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

6. Make up crumble with the flour, butter and sugar and sprinkle on top, then dust with granulated sugar.
7. Bake at 180°C (375°F) for approximately 40 - 45 minutes.
8. Decorate with Pettinice holly leaves.