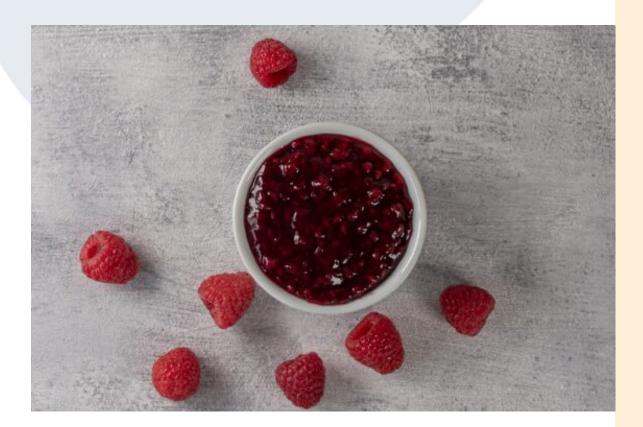


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# **BAKELS LES FRUITS 50% RASPBERRY FILLING**

### **OVERVIEW**

A raspberry filling paste with a high content of raspberries. Filling for pies and tarts. Shelf and bake stable.

#### **INGREDIENTS**

Raspberries (50%), Water, Sugar, Thickener (1422), Hibiscus concentrate, Elderberry extract, Acidity regulator (330), Preservative (202), Flavouring

#### PACKAGING

**Code** 418283 **Size** 2 KG **Type** Sachet Palletisation



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#### **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kJ)	473.00
Protein (g)	0.60
Fat- Total g	0.10
Fat - Saturated g	0.00
Carbohydrate (g)	29.30
Carbohydrate-Sugars g	23.10
Dietary Fibre g	2.30
Sodium mg	2.00

#### METHOD

Group 1	
Ingredient	KG
Water (Variable)	0.270
Egg	0.175
Bakels Red Velvet Cake Mix	1.000
	Total Weight: 1.445
Group 2	•
Ingredient	KG
Vegetable Oil	0.140
	Total Weight: 0.140
Group 3	
Ingredient	KG
Bakels Gourmet Cheesecake made up (recipe 57910D)	1.500
	Total Weight: 1.500
Group 4	
Ingredient	KG
Bakels Raspberry Filling 50%	0.225
	Total Weight: 0.225
Bakels Raspberry Filling 50%	

#### DESCRIPTION

RED VELVET CHEESCAKE SLICE - (Using Bakels Red Velvet Cake Mix & Bakels Raspberry Filling 50%) 1. Blend Group 1 on low speed for 1 minute. 2. Scrape down. 3. Blend on top speed for 2 minutes. 4. Scrape down. 5. Commence blending on second speed while adding vegetable oil. 6. Mix for a total of 2 minutes (Do not over mix). 7. Spread Red Velvet batter into standard baking tray. 8. Randomly pipe the cheesecake mix (recipe 57910D) over Red Velvet batter. 9. Swirl cheesecake through the Red Velvet batter. 10. Pipe Raspberry Filling 50% over the top. 11. Bake at 170'C for approximately 40 minutes.

#### **ADDITIONAL INFORMATION**

Product Information: Ready-to-use. Freeze/thaw and bake stable. Rich raspberry flavour with whole fruit in a delicious syrup. Ideal for the manufacture of superior baked fruit pies. For use in Danish, fine pastries and desserts such as cakes, tarts and tortes.



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Once opened, refrigerate and use within 3 weeks, Store below 20°C in clean dry conditions and protected from direct sunlight





No added allergens



Fruit & Fruit Flavoured Fillings