

PISTACHIO/LIME AND POMEGRANATE CAKE (USING BAKELS FLOURLESS ALMOND CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Flourless Almond Cake Mix	1.000
Butter (softened)	0.440
Total Weight:	1.440

Group 2

Ingredient	KG
Water (Variable)	0.480
Total Weight:	0.480

Group 3

Ingredient	KG
Pistachio Nuts (chopped)	0.200
Total Weight:	0.200

Group 4

Ingredient	KG
Castor Sugar	0.200
Fresh Lime Juice	0.260
Pistachio Nuts	0.200
Pomegranate	0.300
Total Weight:	0.960

METHOD

1. Add Group 1 to bowl, cream on low speed for 30 seconds
2. Countinue creaming on second speed for 90 seconds.Scrape down.
3. Add Group 2 and mix for 1 minute on low speed.Scrape down.
4. Mix on second speed for 6 minutes.
5. Add Group 3, blend till clear. Scale as required (approximately 1 kg batter per tin.)
6. Bake at 190°C.
7. While cake is cooling, Make up the syrup (Group 4). Place the lime juice and sugar in a saucepan on low heat; stir the sugar till the sugar is dissolved. Add the pistachio nuts and bring to boil.
8. Slowly spoon the hot pistachio nuts and lime syrup over the cake, allow to cool, scatter pomegranates over the top to finish.
9. Above recipe will produce 2 X 8"/20cm round cake.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Flourless Cake