



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices

TROPICAL YOGURT SLICE (USING PETTINA FOND SUISSE)

INGREDIENTS

Group 1

Ingredient	KG
Yoghurt	2.000
Pettina Fond Suisse	0.600
Total Weight:	2.600

Group 2

Ingredient	KG
Cream (fresh)	0.500
Apito Passionfruit Flavouring Paste	0.020
Total Weight:	0.520

Group 3

Ingredient	KG
Golden Circle Tropical Fruit Salad	0.800
Total Weight:	0.800

Yield: Notes: By freezing overnight the slice cuts cleaner.

METHOD

1. Place Group 1 in mixing bowl.
2. Whisk on top speed for 5 minutes.
3. Add Group 2 and whisk for a further 2 minutes on top speed.
4. Add Group 3 and fold in by hand.
5. Pre-line a standard baking tray with a pre-baked 800 g sponge sheet.
6. Deposit yoghurt batter and spread evenly.
7. Place a second 800 g pre-baked sponge sheet on top.
8. Cover sponge sheet with greaseproof paper and press down with wire cooling tray.