

Tiramisu Cake using IREKS CREME CAKE MIX



Recipe for approx. 12 cakes

Plain cake batter:

IREKS CREME CAKE MIX	2.000 kg
Whole egg	0.700 kg
Vegetable oil	0.600 kg
Water	0.450 kg

<u>DREIDOPPEL TIRAMISU PASTE</u>	<u>0.200 kg</u>
Total weight	3.950 kg

Mixing time: 3 minutes

Scaling weight: 0.320 kg

Instructions for use: After the mixing time, fill in DREIDOPPEL TIRAMISU PASTE. Fill the plain cake batter in the baking tins and bake.

Baking temperature: 165° C

Baking time: 30 – 35 minutes

Filling:

Sponge finger	
Amaretto	0.100 kg
Espresso	0.300 kg

Cream filling:

Whipping cream, unsweetend	1.000 kg
DREIDOPPEL FOND ROYAL NEUTRAL	0.200 kg
Water	0.250 kg
<u>Mascarpone</u>	<u>0.400 kg</u>
Total weight	1.850 kg

Scaling weight: 0.150 kg

Instructions for use:

After cooling, put the sponge finger in the gap and drizzle with amaretto and espresso. Fill the gap with the cream and put in the refrigerator. Mix the cocoa with decoration powder sugar. Then dust a patten with cocoa-decoration powder sugar-mixture. Decorate with sponge finger and DREIDOPPEL marbled triangle.