Heart-shaped Gateaux using VEGAN CAKE MIX

Base:

VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Water	0.450 kg
Total weight	1.750 kg

Mixing time:	3 minutes
Scaling weight:	0.320 – 0.350 kg
Instructions for use:	Put the batter into the desired mould and bake.
Baking temperature:	165° C
Baking time:	30 – 35 minutes

Cream filling:

Vegan cream (40 % fat)	1.000 kg
Sugar	0.200 kg
Bourbon vanilla	0.050 kg
Total weight	1.250 kg

Mixing time:	5 minutes fast

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Version 1:

Base	0.350 kg
Cream filling	0.100 kg
Strawberries/Raspberries	0.120 kg
Jelly	0.100 kg

Version 2:

Base	0.350 kg
Cream filling	0.320 kg
Strawberries/Raspberries	0.090 kg
Chocolate shavings	0.002 kg
Jelly	0.060 kg

Version 3:

Base	0.350 kg
Cream filling	0.080 kg
Strawberries/Raspberries	0.080 kg
Jelly	0.070 kg

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