

Heart-shaped Gateaux using VEGAN CAKE MIX

Base:

VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Water	0.450 kg
<hr/> Total weight	<hr/> 1.750 kg

Mixing time: 3 minutes

Scaling weight: 0.320 kg – 0.350 kg

Baking temperature: 165° C

Baking time: 30 – 35 minutes

Instructions for use: Put the batter into the desired mould and bake.

Cream filling:

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

Mixing time: 5 minutes, fast

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

