



## HEIDICAKE 10

Innovative pastry mix made from hazelnut flour and corn flour, perfect to create artisanal cakes and biscuits. End products boast a rustic homemade appearance, typical of Tyrolean traditional desserts, and keep their soft texture for a longer time.

### PRODUCT DETAILS

COD 01070556

CLAIMS

### DIRECTIONS FOR USE

HEIDICAKE \_\_\_\_\_ g 1000

butter or margarine cream \_\_ g 300

whole eggs \_\_\_\_\_ g 300

Mix HEIDICAKE, butter or cream margarine and eggs in a planetary mixer equipped with a paddle for about 3 minutes at low speed. Grease a round cake tin and dust with flour, then form an even layer of dough using a pastry bag with a plain tube nozzle n.6 and form an edge and a grid. Put FILLING or RASPBERRY JAM in the empty spaces and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, until it is completely golden.

INSTRUCTIONS: The butter and the margarine must be kept at room temperature until they reach a soft consistency.

### TECHNICAL DENOMINATION

semifinished product for bakery uses.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

