Cake Gateaux Recipe





Ingredients

500g Butterich 500g Caster Sugar 10g Vanilla Paste 8 Eggs (room temp) 480g Plain Flour 20g Baking Powder 150ml Milk

1000g Water 1000g Caster Sugar 20g Orange Blossom Water

Directions

With a paddle attachment beat Butterich and caster sugar till light and fluffy. Ensure all the Butterich is fully incorporated and homogenised. Once fully aerated, stream in your eggs bit by bit to emulsify. Add in vanilla. Sift dry ingredients. Together, begin to add, alternating with the milk slowly. Evenly disperse cake batter amongst your rings/tins. For a 7inch ring scale cake batter at 500g and then bake at 170 degrees for 20-30min, or until a skewer comes out clean.

Bring water and sugar to the boil. Cool down. Add in Orange Blossom Water.

Cake Gateaux

FEATURED PRODUCT:





With a proven baked through butter flavour, Shortmax pastry margarine adds that extra stamp of quality to all your short and sweet pastry lines. Can also be used for pie and quiche bases. Available in 15kg tropical grade

Ingredients

400g Caster Sugar 100g Water 20g Lemon Juice 200g Egg White 600g Butterich 20g Orange Blossom Water 5q Orange Zest 10g Vanilla 5g Salt

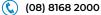
Directions

Cream Butterich till light and fluffy, add orange blossom water, lemon zest and vanilla. Add your sugar syrup. Aerate egg white and trickle in syrup once reached 116-118 degrees. Once the syrup has been incorporated and the meringue has cooled down. Begin to add in the aerated Butterich. You will notice the mixture will look like it has split, keep the mixer going and it will emulsify back together.

To construct the cake, trim the cake so that it is flat and squared. Then soak the cake layers with syrup, this will moisten the cake so its not too dry to eat. Put layers of buttercream in between and around the edges. Decorate and enjoy.



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