

Cake Gateaux Recipe

HALAL

KOSHER

GLUTEN
FREE



Butterich



Ingredients

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

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.

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

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

Cake Gateaux

FEATURED PRODUCT:



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Ingredients

400g Caster Sugar
100g Water
20g Lemon Juice
200g Egg White
600g Butterich
20g Orange Blossom Water
5g 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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