

Blueberry Cake with Acai Berry

INGREDIENTS

LOVE VELVET

1000 g [LOVE VELVET BLEND](#)

300 g [OIL](#)

300 g [EGG MASS](#)

300 g WATER

MASCARPONE CREAM

250 g [MASCARPONE CREAM](#)
[PIĄTNICA](#)

20 g SUGAR

25 g WATER

350 g [CREAM 33% ALFAPRO](#)

5 g [GELATINE](#)

JELLY

600 g [Roasted Berry ALFAPRO](#)

10 g [GELATINE](#)

100 g WATER

BERRY MOUSSE

600 g [CREAM 33% ALFAPRO](#)

50 g [DELIPASTA ACAI BERRY](#)

60 g WATER

40 g SUGAR

12 g [GELATINE](#)



A METHOD OF PREPARING

1

SPONGE CAKES:

Mix all ingredients for 4 minutes at medium speed. Bake for 20–30 minutes at 180°C.

2

MASCARPONE CREAM:

Lightly whip the mascarpone, powdered sugar, and cream, then combine with gelatin dissolved in water. Pour onto the bottom sponge layer and chill.



3

BLUEBERRY JELLY:

Combine the roasted blueberry filling with gelatin dissolved in water, pour over the mascarpone cream, and cover with the second sponge layer.

4

BLUEBERRY MOUSSE:

Whip the cream with the sugar, add the Delipaste, and finally the gelatin dissolved in water. Pour onto the sponge layer, spread evenly, and sprinkle with sponge crumbs.

Smaczne



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: **savpol@savpol.pl**

