

Mini strawberry cakes

INGREDIENTS

CAKE LAYER

330 g [JOGOCITY](#)

115 g [OIL](#)

135 g [EGG MASS](#)

20 g WATER

JELLY LAYER

400 g [FROZEN STRAWBERRIES](#)

40 g [PANNAMOUSE FABBRI](#)

MOUSSE

750 g [WHIPPING CREAM 33%
ALFAPRO](#)

75 g [PANNAMOUSE FABBRI](#)

70 g [DELIPASTE STRAWBERRY
FABBRI](#)

100 g [FROZEN STRAWBERRIES](#)

JELLY

400 g WATER

110 g [GALARETKA TRUSKAWKOWA](#)

70 g [DELIPASTE STRAWBERRY
FABBRI](#)

100 g [FROZEN STRAWBERRIES](#)



A METHOD OF PREPARING

1 Cut out discs from the cake layer to match the diameter of the ring in which you will assemble the mini cake. Place the first layer on the bottom.

2 Pour in the jelly, and once it has cooled slightly, pipe the strawberry mousse.

3 Arrange the sliced strawberry, and after it has chilled slightly, pour over the semi-set jelly.

4 Once it has set, cover it with the second layer of cake and add another layer of mousse. Decorate with strawberries.

5 Finally, glaze the top with Alfapro's neutral gel concentrate for a glossy finish. (amount: 50 g)



Smacznego



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