



PETTINA CAKE MIX

PETTINA CAKE MIX is a complete powdered mix to which only eggs and water need to be added for a top quality Madeira cake.,Variety is also a feature as PETTINA CAKE MIX can be used for any types of cakes. Besides the basic Madeira recipe to which different flavouring pastes may be added there are included in this brochure ten further recipes.,The ingredients contained in PETTINA CAKE MIX ensure production of fine even textured cakes with excellent eating and keeping qualities.,PETTINA CAKE MIX helps reduce weigh-up time and, because there are fewer ingredients to weigh, mistakes are reduced.,Preparation of PETTINA CAKE MIX is simple and the all-in method or the group method may be used.

USAGE

Place in bowl 900g eggs,1000g of water and 4000g of Pettina Cake Mix,Blend together on slow speed for 1 minute, scrape down then mix on 2nd speed for 6 minutes.,Oven temperature for blocks is 170°C

INGREDIENTS

Sugar, Wheat Flour, Vegetable Oil, Raising Agents (450, 500), Whey Powder, Skim Milk Powder, Emulsifiers (471, 477), Salt, Maize Starch, Stabiliser (452,412,410), Acidity Regulator (330), Flavour, Colour (100), Folic Acid

METHOD

Group 1

Ingredient

KG

Water

0.600

Eggs

0.400

Pettina Cake Mix

2.000

TOTAL WEIGHT

3.000

Total Weight: 6.000

DESCRIPTION

1. Place Group 1 ingredients in mixing bowl in order shown.,2. Blend for approximately 1 minute on slow speed.,3. Scrape down then beat on second speed for 6 minutes.,4. Oven temperature 210°C(410°F) for cupcakes, 190°C(375°F) for bar cakes and 180°C (340°F) for block cakes.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Milk



CATEGORY

Bakery Mixes, Sweet Baked Goods



FINISHED PRODUCT

Cake