



## STRAWBERRY TRIFLE POTS



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Desserts & Patisserie



### OCCASION

Christmas, Dessert



### FINISHED PRODUCT

Custard, Dessert, Sweet Good











## INGREDIENTS

### Group 1

Ingredient	KG
<a href="#">PETTINA SPONGE SUPREME</a>	0.500
Water	0.150
Egg	0.100

**Total Weight:** 0.750

### Group 2

Ingredient	KG
<a href="#">BAKELS INSTANT CONTINENTAL CUSTARD MIX</a>	0.100
Cold Water	0.250

**Total Weight:** 0.350

### Group 3

Ingredient	KG
<a href="#">WHIP `N ICE TOPPING</a>	1.000
<a href="#">APITO VANILLA ESSENCE NO 1</a>	0.010

**Total Weight:** 1.010

### Group 4

Ingredient	KG
<a href="#">BAKELS STRAWBERRY FILLING</a>	0.500

**Total Weight:** 0.500

**Yield:** 1-15 Pots

## METHOD

### Cake

1. Place all ingredients into a mixing bowl.
2. Blend together at a low speed.
3. Whisk on top speed for 10 mins followed by 2 mins on second speed.
4. Bake at 190°C for 18 mins.
5. Once cooled, cut into small cubes.

### Custard

1. Add water to a mixing bowl, fitted with a whisk.
2. Add [Bakels Instant Continental Filling](#), mix for 1 min on low speed. Scrape down sides.
3. Whisk for 3-4 mins on high speed.
4. Leave to rest for a few mins.

### Cream

1. Add [Bakels Whip'n Ice](#) to a mixing bowl.
2. Whip on medium speed to full volume.

### Assembly / Decoration

1. Fill the button of the jar with cake cubes.
2. Apply a thick layer of custard on top of the cake cubes.
3. Pipe a thick layer of Bakels Strawberry Filling.
4. Pipe a large rosette of cream on top.
5. Finish with slices of fresh strawberry.