

STRAWBERRY AND HIBISCUS CAKE



PROFESSIONAL



MAKES 8 PORTIONS

INGREDIENTS LIST

Hibiscus Sponge

- Flour T45 180g
- Hibiscus Tea 15g
- Bread Soda 3g
- Baking Powder 7g
- Salt 2g
- Eggs 4
- Brown Sugar 90g
- Avonmore Milk 240g

Hibiscus and Strawberry Jelly

- Hibiscus 12g
- Water 112g
- Strawberry Puree 290g
- Sugar 30g
- Potato Starch 10g
- Gelatine Mass 24g

Strawberry Cream

- Strawberry Puree 200g
- Gelatine Mass 36g
- Avonmore Professional 35.1% Semi Whipped Cream 350g
- Diced Strawberry 70g

Strawberry Mirror Glaze

- Sugar 300g
- Strawberry Consommé 150g
- Condensed Milk 200g
- White Chocolate 360g
- Gelatine Mass 210g

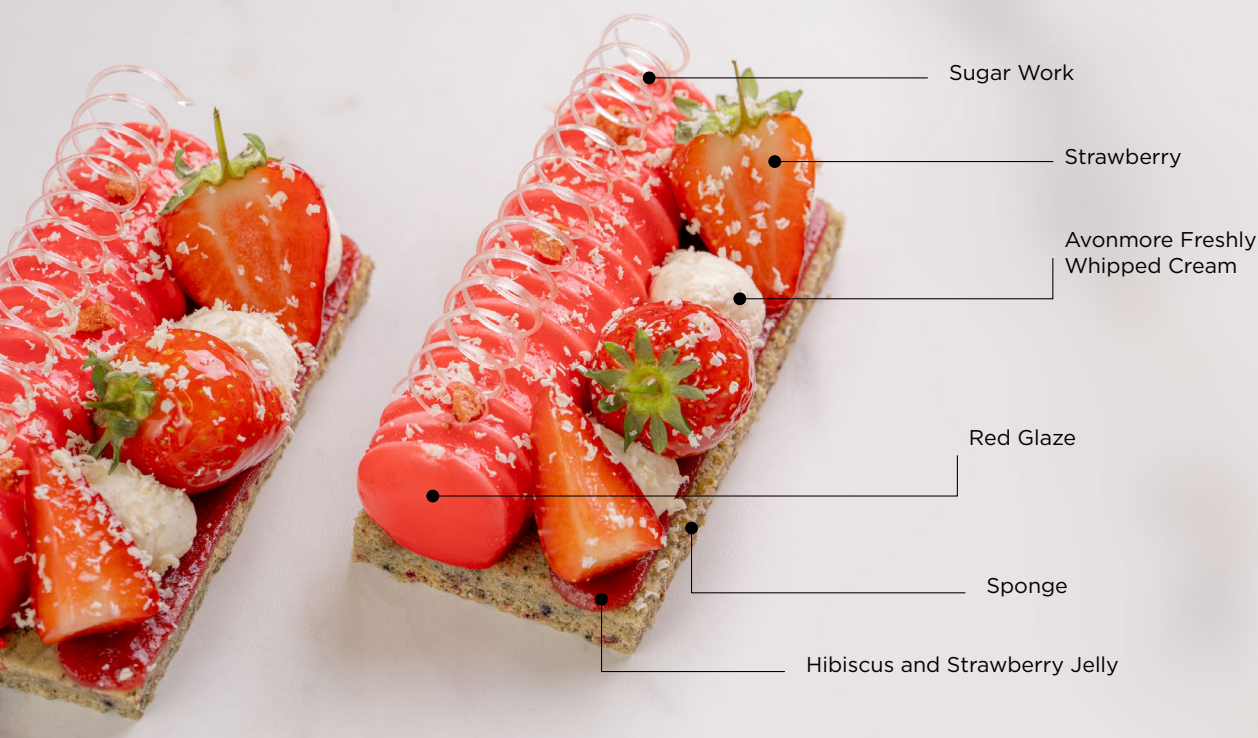
Sugar Work

- Glucose 200g
- Fondant 200g

AVONMORE PROFESSIONAL PRODUCT USED



35.1%
Whipping Cream



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Hibiscus Sponge
- 02 Hibiscus and Strawberry Jelly
- 03 Strawberry Cream
- 04 Strawberry Mirror Glaze
- 05 Sugar Work

01

Sponge

1. Boil milk and hibiscus and allow to cool.
2. Mix flour bread soda, baking powder and salt.
3. Whip eggs and sugar to volume.
4. Fold in dry ingredients.
5. Strain the milk and add to the mixture
6. Bake at 170°C for 25 mins allow to cool then chill before cutting.
7. Cut 6 pieces 5" x 2.5".

02

Hibiscus and Strawberry Jelly

1. Weigh all ingredients into a pot and cook out the starch.
2. Take off the heat and add the gelatine mass.
3. Pour mixture onto a greased tray and allow to set.
4. Cut 6 pieces 5" x 1".

03

Strawberry Cream

1. Soak gelatine in ice cold water.
2. Warm puree and dissolve gelatine mass.
3. Allow to cool.
4. Fold in Avonmore cream.
5. Fold in the diced strawberry.
6. Pipe mixture into moulds and blast freeze.
7. Demould and put 2 cocktail sticks for dipping in glaze.

04

Strawberry Mirror Glaze

1. Add sugar water condensed milk to the pot and bring to the boil
2. Take off heat add gelatine mass.
3. Pass through fine strainer and pour over white chocolate.
4. Blend mix and pass.

05

Sugar Work

1. Add all ingredients to a copper pot.
2. Brush down the sides with water using a pastry brush.
3. Bring to 155°C using a sugar thermometer.
4. Shape and store in airtight container.

Assembly and Finishing

1. Place sponge.
2. Add hibiscus and strawberry jelly.
3. Place the glazed mousse on top.
4. Pipe cream on jelly.
5. Placed glazed strawberry.
6. Add sugar spring.
7. Grate white chocolate over using micro plane.



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For further information, please contact your Avonmore Professional distributor.