

Hazelnut Cake



Code:	09-124	Pcs/Box:	4 bags/box
Format:	Bags	Portions:	16 per bag
Net weight:	750g x 4	MPT:	24 months

Main Ingredients

Sugar, wheat flour type 00, grain hazelnuts 15%, cornstarch, hazelnut powder 13%, egg yolk, glucose syrup, skimmed milk, egg white, flavourings, salt.

Quantity of hazelnut: 28%.

Organoleptic Characteristics

Colour: light yellow.

Flavour: neutral.

Consistency: powder; the baked sponge cake is soft and fragrant.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat and humidity.

Nature and Characteristics of the Product

Powder mixture for a hazelnut cake, produced with selected and well blended ingredients, which guarantee a consistently high-quality product and softness.

Why Buy this Product?

Practical and easy preparation, to which must be added the indicated quantity of milk, mix and bake.

Considering the fast and simple preparation, it is the perfect product for hazelnuts cakes and cupcakes, served with the “English cream” and hazelnut or chocolate topping.

Concerned Customers

Hotels, restaurants, pizza places, mountain refuges, are just some of the potential customers to whom address this propose. In the hotel, the hazelnut cake can be served for breakfast in the morning or as dessert à la carte.

Ways to Use

Dosage for use: one packet (750 g) + 220 ml of milk.

Procedure: 1) Pour the milk and the product in a saucepan and mix for 3 minutes with an electric beater. 2) Pour in a butter cake pan, dusted with white flour. 3) Bake in the oven at 190° C, for 35 minutes. Put the baking pan in the oven already warm. Time of preparation: about 40 minutes, counting the baking time.

