



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Cakes, Muffins & Sponge  
Products, Other Products,  
Patisserie



## OCCASION

Afternoon Tea, Celebration,  
Festive, Summer



## FINISHED PRODUCT

Cake, Dessert, Sweet Food,  
Sweet Good

# BUTTERFLY CHEERS

## INGREDIENTS

### Group A

Ingredient	KG
<b>BAKELS BUTTERFLY PEA MUFFIN MIX</b>	1.000
Eggs	0.350
Water	0.200
Oil	0.300
<b>Total Weight:</b>	<b>1.850</b>

### Group B

Ingredient	KG
<b>PETTINA CHEESECAKE MIX</b>	0.135
Whipping Cream	0.500
<b>Total Weight:</b>	<b>0.635</b>

### Group C

Ingredient	KG
<b>BAKELS DIAMOND GLAZE NEUTRAL</b>	0.500
Butterfly Pea - Dry Flower	0.002
<b>Total Weight:</b>	<b>0.502</b>

## METHOD

### **Method (Cake Base):**

1. Beat all ingredients (A) at medium speed for 3 minutes.
2. Pour batter into a baking mold 12"x 12" (approximately 1000g).
3. Bake at 180°C for 25 minutes.

### **Method (Cheese):**

1. Whisk all ingredients (B) on medium speed for 2 minutes until evenly mix.
2. Cut the cake in any preferred cutter or cake mold then place cake and cover with mousse.
3. Put the cake into the freeze for a minimum of 1 hour for the cake to set.

### **Method (Topping):**

1. Reheat all ingredients (C) up to 45°C, bring the cake from the freeze and pour onto the surface and wait for the glaze is settle.
2. Prepare a wine glass and decorate according to preference before serving.