

# Castella Classic Small Size Concept



## COMPOSITION

1 - Castella Classic

### Castella Classic 12 g

#### Ingredients

Whole Eggs	460 g
Honey	60 g
Colza/Rapeseed Oil	70 g
Tegral Castella Cake 5_50218	380 g

#### Working Method

Place upside down for 5 minutes with a silpad on top to have a straight surface. Mix the matcha with some water before adding in the batter, this way you will have a no lumps.

🕒 50 ▶ Oven Type: Deck 🌡️ Top Temperature: 170  
🌡️ Bottom Temperature: 150 🚪 Closed 💧 10% Water loss

## HIGHLIGHTED COMMENTS

Cut a piece of 12gr to fit in the 4 types of the 'Small Size Concept'.

### Nutritional Values per 100gr



Energy	Energy KJ	Fat / Saturated Fat	Carbs / Sugars	Proteins	Fiber	Salt	Sodium
333.02 kcal	1397.21 KJ	14.29 g / 3.28 g	41.16 g / 22.12 g	9.69 g	0.58 g	0.45 g	180.26 g