

Castella Creative



COMPOSITION

- 1 - Castella
- 2 - Fruit Filling
- 3 - Coating

Castella 900 g

Ingredients

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

Working Method

Whip the Tegral Castella, eggs and honey for approximately 8 minutes on high speed (Density between 40-43). Add the oil and mix for 1 minute on slow speed. Pipe the batter in a 40-30 cm frame covered with baking paper and bake.

Shock the Castella when it comes out of the oven and turn it over for 5 minutes.

🕒 50 🌡️ Top Temperature: 170 🌡️ Bottom Temperature: 150 🚪 Closed
💧 8.89% Water loss

Fruit Filling 350 g

Ingredients

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|----------------------|-------|
| Vivafil Passionfruit | 350 g |
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Working Method

Cut the Castella in two equal parts and spread the Vivafil.

Coating 250 g

Ingredients

| | |
|---|-------|
| Belcolade Selection Lait 35 Cacao-Trace | 500 g |
| Crousticrep Blond | 75 g |
| Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace | 40 g |

Working Method

Mix all ingredients together and coat the Castella cake.