

Castella Sustainable Small Size Concept



COMPOSITION

1 - Nutty Crumble
2 - Castella Cake
3 - Filling

Nutty Crumble 107 g

Ingredients

Walnuts	50 g
Brown Sugar	50 g
Egg White	7 g

Working Method

Mix the pecan Nuts, light brown sugar, and egg whites together. bake to a light caramelized color. When cooled down, brake into smaller pieces to be added on top of the Castella.

🕒 12 ▶ Oven Type: Deck 🍳 Top Temperature: 180
🍳 Bottom Temperature: 180 ➡ Closed 💧 10% Water loss

Castella Cake 970 g

Ingredients

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

Working Method

In a mixing bowl with a wisk mix the tegral castella, eggs, and honey for 2mn at medium speed and 4 min at high speed. Density should be at 40-43. Add the oil and mix 1 min. at low speed. Spread on a 20X30 cm frame lined up with baking paper.

💧 11.4% Water loss

Filling 240 g

Ingredients

Topfil Apple Cubes 86%	240 g
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Working Method

Pipe the 240 gr of Topfil on top of the Castella and sprinkle the crumble on top. Bake the Castella.

Coming out of the oven it is usual to drop the tray from a height of 10 to 15 cm to shock the cake and reduce the collapse then flip it over on a baking paper to cool down and keep the top moist.

🕒 50 ▶ Oven Type: Deck 🍳 Top Temperature: 170
🍳 Bottom Temperature: 150 ➡ Closed

HIGHLIGHTED COMMENTS

Cut a piece of 14gr to fit in the 4 types of the 'Small Size Concept'.

Nutritional Values per 100gr



Energy 311.83 kcal	Energy KJ 1307.3 Kjul	Fat / Saturated Fat 13.4 g / 2.7 g	Carbs / Sugars 35.27 g / 20.32 g	Proteins 7.95 g	Fiber 0.93 g	Salt 0.34 g	Sodium 137.2 g
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