

RECIPE SHEET

Pineapple Layer Cake



Plant-based
whippable icing



Exceptional stability on ambient cakes
Heat tolerant, whips between 10 - 30 °C


puratos
Food Innovation for Good

Pineapple Layer Cake

COMPOSITION

1. Chiffon cake
2. Pineapple syrup
3. Pineapple filling
4. Diplomate cream
5. Whippable icing

INGREDIENTS

Chiffon cake

Tegral Chiffon Cake	625 g
Whole eggs	600 g
Water	100 g
Canola oil	175 g

Pineapple syrup

Water	1.000 g
Granulated sugar	250 g
Classic Ananas	125 g

Pineapple filling

Topfil Pineapple 60%	840 g
-----------------------------	--------------

Diplomate cream

Water	500 g
Cremyvit Classic	185 g
Splendid	685 g

Whippable icing

Splendid	1.000 g
-----------------	----------------

Decoration

Carat Coverlux White	500 g
-----------------------------	--------------



WORKING METHOD

Chiffon cake

Whip the **Tegral Chiffon Cake**, eggs, and water in a mixing bowl with a whisk attachment at high speed for 6 min., adding the oil gradually in the last minute. Use 150 g of chiffon for a 16 cm ring. Bake in a deck oven at 180 °C for 30 - 35 min. in a closed damper. Cool down and cut 3 slices per chiffon.

Pineapple syrup

Boil the water, sugar and **Classic Ananas**. Let it cool down before use. Use 40 g per layer for 16 cm diameter cake.

Pineapple filling

Spread 40 g per layer for 16 cm diameter cake.

Diplomate cream

Mix the water and **Cremyvit Classic** in a mixing bowl with a whisk for 5 min. at medium speed. Then let it set 10 min. before use. Mix the **Cremyvit Classic** custard and stiff peak whipped **Splendid** together. Use ± 100 g per layer for a 16 cm diameter cake.

Whippable icing

Whip the **Splendid** in a mixing bowl with a whisk attachment at medium speed to keep a smooth texture.

Decoration

Warm up the **Carat Coverlux White** to 40 °C. Spread some stripes on a baking paper with a comb and cut at the desired size when set. Add some green liposoluble color into the **Carat Coverlux White** and spread in between 2 plastic sheets to cut some discs before it sets. Give a shock cooling to have a better shine before peeling the plastic.

ASSEMBLING

Soak a slice of chiffon cake with the pineapple syrup. Add the pineapple filling and pipe the diplomate cream. Repeat twice and top off with the last slice of soaked chiffon cake. Cover with whippable icing and pipe the decoration. Add the green discs of decoration.

Nutritional value per 100 g*

Energy 910 kJ 217 kcal	Fat / Saturated Fat 10 g / 6.9 g	Carbohydrates / Sugars 30 g / 23 g	Fibers 0.27 g	Proteins 1.9 g	Salt 0.32 g
------------------------------	--	--	------------------	-------------------	----------------

www.puratos.com/whippable-toppings

Puratos NV/SA - Industrialaan 25, Zone Maalbeek - B-1702 Groot-Bijgaarden, Belgium
T +32 2 481 44 44 - F +32 2 466 25 81 - E info@puratos.com