

Red Velvet

Cake batter:

MELLA RED VELVET CAKE MIX	1.000 kg
Egg	0.500 kg
Vegetable oil	0.200 kg
Water	0.225 l
Total weight	1.925 kg

Mixing time:	5 - 7 minutes, at high speed
Baking temperature:	190 - 200 °C
Baking time:	25 - 30 minutes

Cream filling:

MELLA CREAM MIX	0.250 kg
Milk	0.500 l
MELLA GOURMET WHIP (whipped)	0.150 kg
Labneh cheese	0.300 kg
Total weight	1.200 kg

Processing:

MELLA CREAM MIX, milk and MELLA GOURMET WHIP are mixed at medium speed for 4 minutes. Then labneh cheese is added and mixed with a spatula until smooth. Cake is cut into 3 layers and cream filling is spread between each layer. Top of the cream filling is coated with remaining cake pieces sieved from a coarse sieve and decorated with strawberry.



RECIPE SERVICE

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