



INTERNATIONAL WOMEN'S DAY

RECIPE

Dough

CREDI CHOUX	1000 g	500 g
Vegetable Oil	300 g	150 g
Water (40°C / 50°C)	2000 g	1000 g

Filling

CRELINE (cream replacer)	4 000 g	2000 g
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Decoration:

Fruits	± 2000 g	± 1000 g
AÇÚCAR EM PÓ LUSTRE	q.b.	

Recipe yield	16 cakes	8 cakes
Weight each cake Ø 20 cm	± 500 g	± 500 g

PROCEDURE:

Dough:

Mix the ingredients with a spatula for ± 4 minutes at medium speed until a homogeneous dough is obtained. Draw a 20 cm diameter circle on a sheet of siliconized paper and cover the trays. With the help of a piping bag with a beaded nozzle nr.11 deposit the dough forming the circle. Bake at ± 220 °C / 230 °C (rack oven) for ± 35 minutes with the air always open.

Filling:

Divide in half, fill with CRELINE previously whipped to obtain a cream and add fresh fruits.

Decoration:

Decorate with fruits and powdered sugar AÇÚCAR EM PÓ LUSTRE.