



**CREDIN®**

## CREDI® SOFTCAKE MENTA CREDI® SOFTCAKE MINT

- With a light green colour and a refreshing mint flavour
- Soft texture with a resistant crumb
- Easy to slice, handle and suitable for fillings
- Great versatility to produce various types of recipes



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# CREDI® SOFTCAKE MENTA

Complete powder product with Mint flavour to produce various types of Cakes, Cupcakes, Cookies and Swiss rolls, among many other ideas.

*Mint is an ancient plant. Archaeologists have found in the Egyptian pyramid's traces of mint leaves, dated 1.000 years B.C. Before that it was already used in China and Japan. Known for its pleasant and refreshing taste, mint is widely used in various food applications.*

CREDI® SOFTCAKE MENTA is a versatile product and an excellent proposal for the elaboration of a variety of cakes. It provides attractive elaborations, decorations and combines excellently with chocolates.

CREDI® SOFTCAKE MENTA is an excellent proposal to surprise customers with attractive pastries with and a fantastic mint flavour!



*Did you know that mint is an aromatic plant and the leaves have a warm, fresh, aromatic, sweet flavour with a cool aftertaste? It is widely used as a condiment in soups, salads, meat and fish dishes, ice cream, liqueurs, tea and confectionery. It is also use in cosmetics and medicine.*

## RECIPE:

	Cakes (round or tray), Muffins	Swiss Rolls or shallow trays
CREDI® SOFTCAKE MENTA	1.000 g	1.000 g
Eggs	350 g	400 g
Vegetable Oil	300 g	300 g
Water	± 225 g	± 250 g

Note: Credi Softcake 1 kg: Standard recipe for a tray with 30 x 30 x 4 cm.

## FILLING:

CRELINE: UHT whipping non-dairy mix. Whip Creline to obtain a firm texture.

NOVACREM PASTILHAS VA30 - (Compound Chocolate formed in individual wafers): melt and deposit on siliconized paper to form a thin film.

## PROCEDURE:

Mix all the ingredients with beater at low speed during ± 4 minutes.

**Cakes in round pans or large trays:** Fill the pans or trays previously greased with a release agent: CREFINO spray or E60.

Baking: **Large cakes in round pans or trays:** ± 170 / 180 °C during ± 45 min.  
Remove from the pan once cooled.

**Cupcakes or muffins:** ± 220 °C during ± 15 / 20 minutes.

**Swiss rolls or shallow trays:** Fill the trays previously covered with sulphur paper or siliconized paper.

Baking: ± 230 °C during ± 8 minutes.

Remove from the trays, add a filling and roll.

