

Mango Cake



INGREDIENTS

Sponge

Tegral Sponge Vanilla Egg Free	1000 g
Water	550 g
Oil	50 g

Cremyvit Custard

Cremyvit	100 g
Milk	375 g

Custard Mousse

Cremyvit	240 g
Whip Cream	240 g
Condensed Milk	40 g

COMPOSITION & DECORATION

- Tegral Sponge Vanilla Egg Free
- Cremyvit Classic IN
- Vivafil Mango
- Brillo Cold Glaze Neutral
- Carat Coverlux White/ Carat Cover Classic White

WORKING METHOD

Sponge

- Weigh Tegral sponge cake mix & water together
- Mix with whisk attachment for 1 minute on Low speed and 4 minutes on high speed
- Add oil
- Mix for 1-2 minutes on slow speed
- Baking (Deck oven): 165c for 30-35 minutes depending upon the mold

Cremyvit Custard

- Pour the custard powder into milk, whip it at high speed with a whisk for 1 minute, then rest in chiller for 5 minutes & mix again until the cream is smooth

Custard Mousse

- Whip the cream until softpeak
- Fold the creamyvit and condensed milk mixture with the whip cream

Mango Cake



Finishing

- Take the Tegral Sponge vanilla Egg Free cut into three layers with 1.5 cm thickness
- Soak it with sugar syrup, appropriately
- Layer it with custard mousse
- Apply 15gms of Vivafill Mango
- Add around 20 gms of fresh strawberry (chopped)
- Repeat the same for another layer
- Finish the cake with custard mousse (for outer covering dilute mousse with equal quantity of whip cream to get proper stability in logistics)
- Garnish the cake top with some Custard mousse cream piping and fresh mango cubes
- Apply Brillo neutral on the mango cubes so they stay fresh for longer time

Mango Tresh Leche Box



INGREDIENTS

Sponge

Tegral Sponge Vanilla EF (CB)	1000 g
Water	550 g
Oil	50 g

Cremyvit Custard

Cremyvit	100 g
Milk	375 g

Custard Mousse

Cremyvit	240 g
Whip Cream	240 g
Condensed Milk	40 g

COMPOSITION & DECORATION

- Tegral Sponge Vanilla EF (CB)
- Cremyvit Classic IN
- Vivafil Strawberry
- Brillo Cold Glaze Neutral
- Carat Coverlux White/ Carat Cover Classic White

WORKING METHOD

Sponge

- Weigh Tegral sponge cb cake mix & water together
- Mix with whisk attachment for 1 minute on Low speed and 4 minutes on high speed
- Add oil
- Mix for 1-2 minutes on slow speed
- Baking (Deck oven): 165c for 30-35 minutes depending upon the mold

Cremyvit Custard

- Pour the custard powder into milk, whip it at high speed with a whisk for 1 minute, then rest in chiller for 5 minutes & mix again until the cream is smooth

Custard Mousse

- Whip the cream until softpeak
- Fold the creamyvit and condensed milk mixture with the whip cream

Mango Tresh Leche Box



Ingredients

Vanilla Sponge

Tegral Sponge Egg free Plus	1000 g
Water	550 g
Oil	50 g

Mango Milk Syrup

Fresh Cream	100 g
Milk	200 g
Condense Milk	100 g
Vivafil Mango	100 g

Creamyvit Custard

Creamyvit Custard Powder (Cold Custard)	95 g
Milk	250 g

Creamvit Mousse

Creamyvit Frosting	100 g
Whipping Cream	100 g
Vivafil Mango	80 g

Finishing

- Take a clear small square pastry box
- Place **Vanilla Sponge** 80 g, soak the sponge with **Mango Milk Syrup** approx. 40 g on it & pipe alternate lines of creamyvit custard and mango mousse. Top with some chopped mango mini cubes (brunoise).
- Place another layer of vanilla sponge layer and with a star nozzel pipe rozziat all on top of it (As shown in Picture).
- Gansish with chocolate.
- Chill and serve

Working Method

Sponge

- Mix all ingredients except oil, and mix at slow speed for 1 minute with whisk attachment.
- Mix at high speed for 5 minutes.
- Add Oil and mix at medium speed for 1 minute.
- Pour the batter in greased mould.
- Bake in a preheated oven at 165°C - 170°C for 35-40 minutes

Syrup Process

- In saucepan add Milk, Condensed Milk and Fresh Cream bring it to boil and let it be cool.
- Add Vivafil Mango once above mix is cooled.

Custard Process

- In a bowl add creamyvit powder and milk together mix it at medium speed for 2 minutes and kept it in freeze for 5 minutes.
- Then remove from the freeze and mix at high speed for 5 minutes. And custard is ready to use.

Mousse Process

- Add Whipping Cream and Creamyvit Custard, mix until it become smooth texture.
- Gently fold Vivafil mango till the mousse become homogenous.

Mango Bombolino



INGREDIENTS

Tegral Donut

Tegral donut mix	1000 g
Fresh yeast	35 g
Chilled water	390 g

Cremyvit Custard

Cremyvit	100 g
Milk	375 g

Mango Mousse

Whipped Cream	100 g
Cremyvit Custard	100 g
Vivafil Mango	40 g

Finishing

- Take a piece of Bombolino and center filled with Mango Mousse.

WORKING METHOD

Tegral donut mix

- Mix all ingredients at slow speed for 4 minutes and at medium speed for 6 minutes, depending on dough development.
- Bulk Fermentation - 10 minute.
- Sheet until get thickness 7mm to 8mm (depend on weight).
- Relax dough sheeting for 10 minutes on the table.
- Cut into desired shapes.
- Proofing time 50 minutes at 70%RH and 37°C
- Oil Temperature - 180°C. Deep fry.

Cremyvit Custard

- Pour the custard powder into milk, whip it at high speed with a whisk for 1 minute, then rest in chiller for 5 minutes & mix again until the cream is smooth

Mango Mousse

- Whip the cream until softpeak
- Fold the creamyvit and condensed milk mixture with the whip cream

Strawberry Valentine Cake



INGREDIENTS

Flour	750 g
Castor Sugar	32 g
Yeast	30 g
Salt	17 g
S500 Improvers	8 g
Gluten	40 g
Butter	16 g
Milk Powder	28 g
Chilled Water	430 g
Butter For lamination	450 g

WORKING METHOD

- Depending on how the dough develops, combine all ingredients for 3 minutes at a slow speed and 5 minutes at a medium pace. Roll out the dough to a thickness of 7mm to 8mm, wrap it in fresh foil, and freeze it for two hours.
- Create a square out of the butter slab and place it in the freezer.
- Take the dough out of the blast freezer and thaw it for three hours at room temperature. Before thawing the dough, take the butter slab out of the freezer for 30 minutes.
- Following the thawing of the dough, roll the dough out to a thickness of 6 mm, place the butter slab in the center, and then spring the flour on top of the butter to cover it completely. Roll the dough sheet slowly and fold two overlaps, give the dough a book fold and sheet it between 6 and 7mm thick and two hours in the blast freezer, remove the dough from the freezer and place it in the deep freezer for the overnight at a temperature of -18°C.
- The next day, take the dough out of the deep freezer and place it in a regular freezer for three hours to thaw. Following that, roll out the dough to a thickness of 4 mm, cut it into triangles, and then roll it. Take each triangle in turn and pull the two corners at the base to stretch and widen it.

Strawberry Valentine Cake



- Starting at the base of each triangle, begin to gently roll into a croissant, being careful not to crush the dough. Continue rolling, making sure the tip of each triangle ends up tucked under the croissant to hold in place.
- If adding any fillings (see tips, below), place across the widest part of the triangle before rolling up. Bend the ends of the croissants inwards, then transfer to baking trays lined with baking parchment, spaced well apart.
- Cover with lightly oiled cling film and leave to rise for 2 hrs. or until doubled in size
- After proofing spray, the sunset glaze and put in baking. Baking Temperature 210 for 12 min and 3 min open damper.

Mango Mousse for Topping

Whipped Cream	100 g
Creamfil Silk Mango	200 g

FINISHING

- Freeze the croissant in to the freezer for 5 minutes
- Fill the croissant with 40gms of carat nuxel peanut
- Glaze with coverliq peanut glaze
- Garnish with whip cream and roasted peanut on top

WORKING METHOD

- Gently fold creamfil silk mango and whipped cream
- with help of 6 mm plain round nozzle pipe the mousse on top of croissant & Garnish with coverlux with adding yellow colour as shown in picture