

# Tegral Satin Vegan Cake

Our **Tegral Satin Vegan Cake** mix offers a great tasting cake that has a soft and moist texture, is cleaner label and is vegan certified.

Vegan patisserie options should not have to compromise on taste or texture. The **Tegral Satin Vegan Cake** mix provides the quality and versatility you are looking for in a cake mix, while taking the challenge out of making vegan baked goods.

**Product Name:** Tegral Satin Vegan Cake

**Product Code:** 4012007

**Packaging:** 20 KG bags

**Usage Rate:** 100%

**Shelf Life:** 6 months



**Applications:** Use for a wide range of finished goods applications ranging from cupcakes, loaf cakes, layer cakes, swiss rolls, cookies and more!

# Vegan Double Chocolate Cupcakes

## Composition & Decoration:

1. Tegral Satin Vegan Cake mix
2. Puratop TFA Free Swirl & Frost Chocolate

Ingredients	Grams
Tegral Satin Vegan Cake mix	940 g
Cocoa powder 10-12	60 g
Water	470 g
Oil	220 g

## Working Method:

### Tegral Satin Vegan Cake mix

- Mix ingredients with paddle attachment for 1 minute slow speed.
- Scrape down bowl and mix for an additional 4 minutes on medium speed.
- Scale: 45-50 grams each.
- Bake Temperature: 165- 170°C / 329-338°F.
- Bake Time: 25-27 minutes.
- Internal core temperature 99°C / 210°F.
- Allow to cool completely before icing.

### Assembling Puratop TFA Free Swirl & Frost Chocolate

- Fill a pastry bag fitted with a star tip with **Puratop TFA Free Swirl & Frost Chocolate**. Decorate as desired. Add some chocolate sprinkles or any decoration of your choice.

## Tips & Tricks

- Make a large batch of cupcake bases, freeze them and decorate as needed.
- Create a variety of flavors by injecting the baked cupcakes with our range of **Topfil fruit fillings**.



# Plant based Red Berries Cake

## Composition & Decoration:

1. Vegan cake
2. Raspberry Glaze
3. Fillings & Toppings

Ingredients	Grams
<b>Vegan Cake</b>	
Tegral Satin Vegan Cake Mix	1000 g
Water	470 g
Oil	220 g

## Working Method:

### Vegan Cake

- Mix all ingredients with a paddle attachment for 1 minute on slow speed. Scrape bowl and mix for 4 minutes on medium speed.
- Scale batter at 600g into 3 8" pans lined with parchment and bake at 165°C / 329°F for about 40 minutes.
- De-pan and allow to cool.

### Raspberry Glaze

Topfil Choice Raspberry	50 g
Miroir Neutre	70 g

### Raspberry Glaze

- Mix **Miroir Neutre** with **Topfil Choice Raspberry** and set aside.

### Fillings and Toppings

Ambiante	500 g
Topfil Choice Strawberry	150 g
Fresh Raspberries	50 g
Fresh Strawberries	As needed

### Fillings and Toppings

- Whip **Ambiante** for about 4 minutes at medium speed. Fill a star tip lined piping bag.
- Fill a piping bag with strawberry filling and set aside.

## ASSEMBLING

- Trim top of the cakes as needed.
- Spread a thin layer of **Ambiante** and pipe a boarder around the edge of cake.
- Fill center with a thin layer of **Topfil Choice Strawberry** and drop some fresh raspberries on top.
- Top with a second cake layer and repeat process finishing with a third cake layer.
- Frost the cake with whipped **Ambiante**.
- Spread a thin layer of raspberry glaze on top and decorate as desired.

## Tips & Tricks:

Decorate with fresh strawberries, fresh raspberries and chocolate pieces.

Using fresh raspberries inside gives an extra layer of freshness. Coat strawberries with **Harmony Classic** for decoration.

