



TOP CAKE GLUTEN FREE 10 (2X5)

Artisanal gluten-free pastry mix to make cakes and muffins with outstanding quality. Very easy and quick to use, this product is highly versatile and always provides excellent results.

PRODUCT DETAILS

COD 01070944

CLAIMS

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



DIRECTIONS FOR USE

PLUM CAKE

TOP CAKE GLUTEN FREE _____ 1000 g

eggs _____ 500 g

vegetable oil _____ 500 g

Method: mix in a planetary mixer with paddle for 5 minutes at medium-slow speed, then drop into greased moulds. Bake at 180-190°C.

Note: vegetable oil can be replaced with butter in equal quantities. In this case it is advisable to mix at slow speed to obtain a better result.

On the contrary, the use of margarine can lead to negative results.

TECHNICAL DENOMINATION

semifinished product for baked pastries.