

GOURLMET FRUITCAKES

CORSIGLIA



GOURMET FRUITCAKES



RECIPE BY LAURENT BAUD - PASTRY CHEF AU FIDÈLE BERGER - ANNECY

INGREDIENTS

RECIPE FOR 25 100 G MINI FRUITCAKES OR 5 500 G FRUITCAKES.

- . 430 G BUTTER
- . 300 G ICING SUGAR
- . 70 G INVERTED SUGAR
- . 420 G EGGS
- . 650 G PLAIN FLOUR (TYPE 55)
- . 12 G BAKING POWDER
- . 100 G COLD HEAVY WHIPPING CREAM (35% FAT)
- . 750 G CORSIGLIA GOURMET FRUIT MIX

PRODUCTION PROCESS

CREAM BUTTER AND SUGARS THEN INCORPORATE EGGS AND CREAM.
COMBINE 100 G OF FLOUR WITH THE CANDIED FRUIT AND SET ASIDE.
SIFT THE REST OF THE FLOUR WITH THE BAKING POWDER AND ADD TO THE MIXTURE.
FINISH BY INCORPORATING THE FRUIT AND BLENDING CAREFULLY.
BAKE AT 160-170 DEGREES C FOR APPROXIMATELY AN HOUR DEPENDING ON THE SIZE
OF THE CAKES.

FINISHING TOUCH

YOU CAN MOISTEN YOUR CAKES WITH A LIGHT, RUM-FLAVOURED SYRUP, THEN COVER
THEM IN GOLDEN GLAZE. DECORATE WITH CORSIGLIA GOURMET MIX.

MARRONS GLACÉS

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FACOR
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