

ORANGE FRUITCAKES

CORSIGLIA



ORANGE FRUITCAKES



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

INGREDIENTS

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

- . 300 G HEAVY CREAM (35% FAT)
- . 500 G EGGS
- . 625 G CASTER SUGAR
- . 5 G SALT
- . 525 G PLAIN FLOUR (TYPE 55)
- . 13 G BAKING POWDER
- . 100 G WHITE ALMOND FLOUR
- . 50 G ORANGE ZEST
- . 50 G ORANGE JUICE
- . 50 G ORANGE LIQUEUR
- . 150 G CORSIGLIA ORANGE PASTE
- . 5 G ESSENTIAL OIL OF ORANGE (OPTIONAL)
- . 200 G MELTED BUTTER

PRODUCTION PROCESS

MIX THE CREAM, EGGS, SUGAR, SALT, ORANGE ZEST, FLAVOURING (OPTIONAL), ORANGE JUICE AND ORANGE LIQUEUR, ALMOND FLOUR, THE SIFTED FLOUR WITH BAKING POWDER THEN THE ORANGE PASTE, AND ADD THE MELTED BUTTER. POUR IN A PAN AND KEEP REFRIGERATED FOR A FEW HOURS BEFORE BAKING. BAKE AT 150-170 DEGREES C DEPENDING ON YOUR OVEN. MOISTEN THE CAKES WITH A LIGHT SYRUP MADE WITH FRESH ORANGE JUICE.

SUGGESTED FINAL TOUCHS

LIGHTLY COVER THE CAKES IN A GOLDEN GLAZE AND DECORATE WITH HALF SLICES OF CORSIGLIA ORANGE OR GLAZE THEM WITH A MIXTURE OF 500 G ICING SUGAR, 100 G GLUCOSE AND 100 G ORANGE JUICE AND 20 G LEMON JUICE. PLACE IN OVEN FOR A SHORT TIME UNTIL ICING IS SET. DECORATE AS YOU WISH.

GOURMET INSERTS

- . 500 G CORSIGLIA ORANGE PASTE
- . 300 G 60% ALMOND PASTE

COMBINE INGREDIENTS AND REFRIGERATE. USING A GUITAR CUTTER, CUT INTO SMALL PIECES YOU CAN INSERT INSIDE THE CAKES BEFORE BAKING. IT WILL MAKE YOUR CAKES EVEN TASTIER!

CORSIGLIA SA

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