



Creating

New

Traditions

By Dawn since 1920

*Crafted with tradition,
baked with passion!*



RICE MOUSSE CAKE

ORIGINAL PRODUCT

A popular traditional Food in Scandinavia for Christmas time is the Rice Pudding served in different variations with fruit or cinnamon sugar.

The Chef's twist

Inspired by this for generations familiar taste of the Rice Pudding the Dawn Pastry Chef created a cake with a composition of a delicious, smooth Rice Mousse Filling and a fresh Fruit Filling. Mousse Filling and a fresh Fruit Filling.

Nordics

Dawn Foods Germany GmbH
Riedstraße 6, 64295 Darmstadt Germany





Creating

New

Traditions

By Dawn since 1920

RICE MOUSSE CAKE

COMPOSITION

For 6 cake Ø 18 cm

- 500 g Crumble
- 600 g Base
- 2100 g Rice mousse
- 400 g Raspberry coulis
- 600 g White glaze

BASIC RECIPES

1. Crumble

- 1000 g Dawn Creme Cake Base CL
- 300 g Butter

2. Base recipe

- 1000 g Dawn Creme Cake Base CL
- 350 g Eggs
- 300 g Oil
- 225 g Water
- 200 g Rice crispy

3. Rice mousse

- 400 g Rice pudding
- 200 g Water
- 200 g Dawn Fond Neutral
- 600 g Whipped Cream
- 10 g Dawn Vanistar

4. Raspberry coulis

- 1000 g Dawn Delifruit Classic Raspberry
- 120 g Water
- 80 g Sugar
- 30 g Dawn Sanatine

5. White Glaze

- 1000 g Dawn Decorgel White
- 200 g Dawn Belnap 100 Neutral
- 300 g Water

ASSEMBLY

Spread crumble onto backing paper in a cake ring diameter 16 cm

Pipe Creme Cake Base CL mixture on top and bake it

Deposit the sponge layer in a cake ring diameter 18 cm

Pipe onto a small amount of Mousse and deposit the frozen coulis

Pipe the Rice Mousse onto the frozen coulis and put it in the freezer

Cover with white decorgel and decorate

WORKING METHOD

1. Crumble

Mix all ingredients with flat beater until rustic crumble texture

2. Base recipe

Mix all ingredients with a flat beater on mid speed approx. 3 minutes

Bake at 190 °C, 15-16 minutes

3. Rice mousse

Mix Fond Neutral, Vanistar and warm water

Add rice pudding

Fold in light whipped cream

4. Raspberry coulis

Warm the syrup

Add Sanatine

Mix with Delifruit Raspberry

Deposit in the form and freeze it

5. White Glaze

Boil water and Belnap Neutral

Add Decorgel White and mix it

Item Code	Product name	Packaging
0.02336.487	Dawn Creme Cake Base CL	Bag 12,5 kg
0.02336.487	Dawn Fond Neutral	Bag 2 x 2,5 kg
2.01363.521	Dawn Vanistar	Sachet in box 4 x 1 kg
8.00272.333	Dawn Delifruit Classic Raspberry	3 x 2,7 kg
2.03634.114	Dawn Sanatine	2 x 2.5 kg Sachets in Box
8.00917.301	Dawn Decorgel White	3 kg bucket
7.71729.100	Dawn Belnap 100 Neutral	Bucket 14 kg

Nordics

Dawn Foods Germany GmbH
Riedstraße 6, 64295 Darmstadt Germany