



Creating

New

Traditions

By Dawn since 1920

*Crafted with tradition,
baked with passion!*



SAGE WHITE CHOCOLATE CAKE WITH RASPBERRY

Nordics

Dawn Foods Germany GmbH
Riedstraße 6, 64295 Darmstadt Germany

**Dawn**[®]



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SAGE WHITE CHOCOLATE CAKE WITH RASPBERRY

COMPOSITION

for 6 cakes 16 cm ø

- 400 g *Crunchy bottom*
- 900 g *Raspberry Fruit layer*
- 2100 g *Sage White Chocolate Mousse*

BASIC RECIPES

Crumble

- 1000 g *Dawn Creme Cake Mix Plain*
- 250 g *Butter*

Cake base

- 1000 g *Dawn Creme Cake Mix Plain*
- 350 g *Eggs*
- 300 g *Vegetable oil*
- 225 g *Water*

Raspberry fruit layer

- 500 g *Dawn Delifruit Raspberry*
- 70 g *Water*
- 50 g *Sugar*
- 15 g *Dawn Sanatine*

Sage White Chocolate Mousse

- 150 g *Dawn Fond Neutral*
- 500 g *Crème Liquid*
- 500 g *Dawn Cabo Blanco White Chocolate*
- 500 g *Crème (whipped)*
- 5 g *Fresh Sage (chopped)*
- 5 g *Dawn Vanistar*

PROCESSING

- Mix** Creme Cake Base and butter until a nice crumble structure.
- Spread** crumble onto backing paper in a cake ring diameter 16 cm.
- Pipe** Crème Cake Base mixture on top and bake it.

BAKE TEMPERATURE: 190 °C

TIME: approx. 15-18 Minuten

- Boil** sugar with water and add Sanatine.
- Mix** well with Delifruit Raspberry fill a 1 cm layer in to pie form and freeze.
- 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 mousse onto the frozen coulis and put it in the freezer.
- Cover** with white decorgel and decorate.

Item Code	Product name	Packaging
0.02395.839	Dawn Creme Cake Mix Plain	12,5 kg Bag
8.00272.333	Dawn Delifruit Raspberry	3 x 2,7 kg Tins in Tray
2.03634.114	Dawn Sanatine	2 x 2,5 kg Sachets in Box
2.03030.114	Dawn Fond Neutral	2 x 2,5 kg Sachets in Box
8.01323.400	Dawn Cabo Blanco White Chocolate	4 x 5 kg
2.01363.521	Dawn Vanistar	4 x 1 kg Sachets in Box

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