

## Cocktail Vanille

Cocktail Vanille is a cake with origin in the Alsacian area and can be finished in many different ways. It's an example of a very traditional French style cake which is easy to prepare using Lactofil in conjunction with Delice Instant. This combination gives it a mousseline type texture which is very delightful.

| Ingredients                                   | %          | Batch Weight    |
|---|------------|-----------------|
| <b>eisella Dairy Cream Stabilizer Neutral</b> | <b>11</b>  | <b>0.300 kg</b> |
| Water, 50°C                                   | 42         | 0.300 kg        |
| Vanilla                                       | 8.5        | 0.070 kg        |
| <b>Delice Instant</b>                         | <b>40</b>  | <b>0.600 kg</b> |
| <b>Lactofil</b>                               | <b>100</b> | <b>0.750 kg</b> |
| Water   | 100        | 0.750 kg        |



### Preparation Instructions

1. Make a crème patisserie using Delice Instant and water.
2. Then mix Sahnestand Neutral with water at 50 °C. Mix this two batches together
3. Finally add the semi-whipped Lactofil and fold through
4. Spread this into a cake ring or tray lined with a genoise sheet up to half way
5. Add frozen raspberries or other berries of your choice
6. Fill up with the remainder of the mousseline and top with a genoise sheet
7. Freeze the cake till finishing and decorating

| Ingredients        | %   | Batch Weight |
|--------------------|-----|--------------|
| Frozen Raspberries | 100 | 0.800 kg     |

### Preparation Instructions

1. Also other berries of your choice can be used.

### Meister Biskuit 1000 ( Genoise)

| Ingredients                 | %          | Batch Weight    |
|-----------------------------|------------|-----------------|
| <b>Meister Biskuit 1000</b> | <b>100</b> | <b>1.000 kg</b> |
| Eggs                        | 65         | 0.650 kg        |
| Water                       | 15         | 0.150 kg        |

### Preparation Instructions

1. Mix all ingredients together for 7-8 minutes at high speed with a balloon whisk.
2. Spread on to trays lined with baking paper
3. Bake at: 240°C, Baking time: 4 minutes depending on oven
4. When baking Genoise sheets or Swiss rolls bake with steam to get an even and smooth surface
5. Finish the Cocktail Vanille either with a meringue, as shown in the picture, or use a lactofil finish piping with a St.Honore nozzle
6. Finish with fruits and choc decorations