



Seville

Seville is another example of the art of French pastry work. A Coffee Mousse and a Praline mousse combined as a mousseline- delicious. The cake originated in the southern French region around Marseille and is finished with Royal Miroir Chocolat.can be produced.

Ingredients	%	Batch Weight
Meister Biskuit 1000	100	1.000 kg
Eggs	65	0.650 kg
Water	15	0.150 kg
Vanilla	3	0.030 kg



Preparation Instructions

1. Whip up Meister Biskuit, Eggs and Water for 7 – 8 minutes
2. Add flavouring (Vanilla) and fill up into Cake rings
3. Baking temp: 190°C, Baking time: ca. 35 minutes depending on oven type

Coffee Mousse:

Ingredients	%	Batch Weight
Custard Cream Base (Tradition extra)	88	0.800 kg
eisella Dairy Cream Stabilizer Neutral	18	0.160 kg
Water (30°C)	11	0.100 kg
Nescafe	5	0.050 kg

Preparation Instructions

1. Mix eisella Dairy Cream Stabilizer Neutral, Water and Coffee extract. Add Custard Cream Base and than fold through the Lactofil
2. Later spread onto the sponge sheet as a first layer in refrigerate