

Star Etna is a modern product for the modern bakery with a much simplified and safe working method.

- * great equality in baking result
- * very long shelf life for the cake
- * very suitable for deepfreeze
- * rich, natural taste
- * nice crumb structure
- * attractive appearance



Recipe for cake and pies

Dough composition	Cake without fruits	Cake with fruits
Star Etna	1000 g	1000 g
Fatt (butter)	450-500 g	450-500 g
Eggs	450-500 g	450-500 g
Aroma	As taste	-
Candy fruit	-	200 g
Raisins	-	170 g
Rum	-	50 g

Working Method

Like “cake without fruits”, add the ingredients to the vat without the fruits.

Mix together in 1st speed, then beat for ± 3 min. at medium speed. Then work in the previously washed and dried fruit that has been rolled in flour.

Fill the pre-greased moulds 3/4 full.

Marbled cake: Basic recipe for “cake without fruits”. Add 35 g of melted cocoa or chocolate sauce to 1/3 of the mixture. Fill the moulds 2/3 full with alternating layers of mixture. The last layer under the chocolate filling.