

Fruit cakes in a glass

Cuisine: German

Food category: Desserts



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Program steps

Preheating: 180 °C

1	Hot air	100 %	Termination by time	00:20 hh:mm	180 °C	+ 50 %	
2	Hot air	100 %	Termination by time	00:05 hh:mm	160 °C	+ 50 %	

Ingredients - number of portions - 6

Name	Value	Unit
plain wheat flour	400	g
baking powder	25	g
chicken eggs	6	pcs
vanilla bean	1	pcs
granulated sugar	150	g
fresh wild berries	300	g
almonds	150	g
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granulated sugar	50	g
lime	1	pcs
margarine	50	g

Nutrition and allergens

Allergens: 1, 3, 8

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	774.1 kJ
Carbohydrate	90.6 g
Fat	35.3 g
Protein	18.4 g
Water	0 g

Directions

Beat the eggs until foamy, add the vanilla bean pulp, sugar, lime zest and lime juice and continue stirring well.

Sift flour with baking powder and add.

Carefully fold in the fruit (e.g. fresh berries, sliced pears or apples), as well as the almond sticks.

Grease preserving jars with the margarine, fill them about 1/3 to 1/2 full with the dough and bake in the preheated combi steamer as follows:

180°C hot air, 50% fan speed, 20 minutes.

160 °C hot air, 50% fan speed, 5 minutes.

The baking time depends on the size of the pan.

Caramelize the sliced almonds with the sugar and pour over the cakes.

Then close the jars.