

# deconstructed bee sting

Cuisine: **German**  
Food category: **Desserts**

















Author: **Retigo Team Deutschland**  
Company: **RETIGO Deutschland GmbH**



## Program steps

Preheating: 195 °C

1	 Hot air	 100 %	 Termination by time	 00:20 hh:mm	 180 °C	 40 %	
2	 Hot air	 100 %	 Termination by time	 00:05 hh:mm	 180 °C	 40 %	

Ingredients - number of portions - 10		
Name	Value	Unit

sponge cake		
Name	Value	Unit
chicken eggs	6	pcs
sugar	240	g
Salt	5	g
plain wheat flour	180	g
baking powder - tsp	2	pcs

vanilla cream		
Name	Value	Unit
milk 3.5%	1000	ml
vanilla bean	2	pcs
Salt	5	g
chicken eggs	5	pcs
cornstarch	80	g
sugar	150	g

candied almond flakes		
Name	Value	Unit
almond flakes	200	g
powdered sugar	50	g

## Nutrition and allergens

## Directions

Beat the eggs and sugar in the food processor until they are doubled in volume. Mix the flour, baking powder and salt and sift into the egg mixture. Carefully fold the flour into the egg mixture.

Preheat the Retigo combi steamer to 195°C, put the dough in a coated GN container and bake at 180°C hot air, fan set at 40%, for approx. 20 minutes. Turn the sponge cake out of the GN and leave to cool.

For the vanilla cream, mix some milk with vanilla pulp, 1 pinch of salt, egg yolk and starch. Bring the remaining milk to the boil, add the mixed cornstarch and bring to the boil. Beat the egg whites with sugar until stiff. Carefully fold the egg whites into the hot mixture, bring to the boil once and allow to cool.

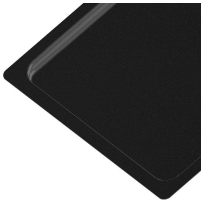
Spread the almond flakes on a baking tray and dust with powdered sugar. Caramelize in the Retigo combi steamer at 180°C hot air, fan wheel at 40%, for approx. 4-6 minutes. Then let cool and break roughly.

To serve, layer 3 thin slices of sponge cake alternately with vanilla cream, add the caramelized almonds on top, dust with a little icing sugar and garnish with fresh berries.

Allergens: 1, 3, 7, 8  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	388 kJ
Carbohydrate	65.6 g
Fat	10.8 g
Protein	6 g
Water	0 g

Recommended accessories



Vision Bake



Enameled GN container