

# 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 kitchen machine until doubled in volume. Mix the flour, baking powder, and salt, and sift it into the egg mixture. Carefully fold the flour into the egg mixture.

Preheat the Retigo combi-steamer to 195°C, place the batter into a coated GN container and bake at 180°C hot air, with a pulsed fan running at 40%, for about 20 minutes. Turn the sponge out of the GN and allow to cool.

For the vanilla cream, mix some milk with vanilla seeds, a pinch of salt, egg yolk, and starch. Bring the remaining milk to a boil, add the mixed custard starch, and allow to boil. Whip the egg whites with sugar until stiff. Gently fold the meringue into the hot mixture, bring to a boil once more, and allow to cool.

Spread the almond slices on a baking sheet and dust with powdered sugar.

Caramelize in the Retigo combi-steamer at 180°C hot air, pulsed fan at 40%, for about 4-6 minutes. Then allow to cool and roughly break apart.

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

Allergens: 1, 3, 7, 8

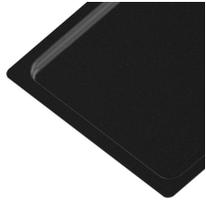
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se,

Sodium: 38758 mg, 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