Ombré Gateau using GOLDEN SUPREME H and GOLDEN PASTRY CREAM H

Recipe for 6 gateaux of 18 cm Ø

Batter:

GOLDEN SUPREME H	1.500 kg
Whole egg	0.525 kg
Vegetable oil	0.525 kg
Water	0.375 l
Total weight	2.925 kg

Beating time:	3 – 4 minutes
Scaling weight:	0.270 kg (per cake hoop)
Instructions for use:	Beat all the ingredients of the batter together and color approx. 0.550 kg of the batter ascending with the desired colour. Divide each batter into two rings and bake.
Baking temperature:	180 – 190° C
Baking time:	20 – 25 minutes

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Cold cream:

GOLDEN PASTRY CREAM H	0.700 kg
Water	1.600 l
Butter, soft	1.300 kg
Total weight	3.600 kg

Whipping time: 4 – 5 minutes

Scaling weight: 0.600 kg

Instructions for use: For the cold cream stir GOLDEN PASTRY CREAM H with water and subsequently, whip together with the butter. Cut each of the cooled bases into three slices, compose the gateau with one base of each layer and 0.100 kg cold cream per layer. Spread the gateau with the remaining cold cream (if desired, colour in different colour shades), allow to cool and garnish as desired.