



ORANGE CAKE



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For 4 cakes + 50 French madeleines

CAKE DOUGH

- 500 g oatmeal flour
- 550 g sugar
- 500 g butter (ointment)
- 500 g whole egg
- 5 g salt
- 15 g baking powder
- 25 g trimoline
- 200 g orange paste
- Q.S orange zest (1 piece)

MANUFACTURING PROCESS

To be made at least 2 hours beforehand, zest the orange and sugar together and mix well. Mix all the dry ingredients together, loosen with the eggs and orange paste. Add the trimoline, flour and baking powder, mix well to obtain a homogeneous dough, then add the softened butter and place in the moulds. Bake the cakes for 40 min at 165°C and the madeleines (iron mold) for 13 min at 225°C, with the steam wrench open.



ORANGE PASTE
4/4 = 1 KG
CARTON OF 6
REF: 1435



CANDIED ORANGE SLICE
40/50 MM 2,5 KILOS
CARTON OF 5
REF : 624