



P.P.T CAKE

🏠 Intermediate level

PEACH CAKE

Sugar	150g
Eggs	200g
Yolks	20g
AP Flour	240g
Baking Powder	6g
Oil (Canola or Sunflower)	180g
Peach Ravifruit Purée	120g

1. Mix the sugar, eggs, and egg yolks using the whisk attachment.
2. Add the oil to each bowl little by little, still in the mixer.
3. Sift the flour with the baking powder and add it to the mixture.
4. Gradually add the peach puree at room temperature.
5. Pour into silicone molds.
6. Bake in the oven at 160°C (320°F) for about 15 minutes.

PEACH CONFIT

Peach Ravifruit Purée	750g
Glucose Powder	115g
Sugar	115g
NH Pectin	12g
Lemon Juice	8g

1. Bring the peach puree at 40°C, incorporate the powdered glucose and whip.
2. At 50°C, incorporate the sugar-pectin mixture, continuing to whip.
3. Cook at 85°C for 1 minute.
4. Remove from the heat and add the lemon juice.
5. Chill the preserve to 4°C.
6. Mix to make smooth and use.