

PINEAPPLE SUNDAE TORTE



Pineapple pastries and cakes are ideal for your summer lineup. This tort with layers of mousse, custard, spongecake, and pineapple filling is no exception. The key ingredients that makes this tort truly unique are its creamy pineapple-flavored mousse and high fruit content Pineapple Filling. The mousse is made with our Marguerite Gel Neutre, a mousse filling that just melts in your mouth. Ask your BakeMark Sales Representative for more mousse ideas.

EXTRA SALES AND PROFITS FOR YOU!

Make these and other sundae tort versions utilizing other flavors of our high fruit content filling; then display them together. Decorate some with fresh fruit, and sample them to let your customers know the varieties you produce. Try a “Flavor of the Week” promotion.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Pineapple Filling
- Marguerite Gel Neutre
- Whipped Topping
- Sunshine Sponge Cake Mix
- Whipped Topping

Pineapple Mousse Recipe

Whip 1 quart (2 lbs) of BakeMark Whipped Topping to a medium peak.

In a separate bowl:

Dissolve together until uniform; then fold into the whipped topping using a whisk until smooth:

Marguerite Gel Neutre	11 ozs.
Water (ambient)	7 ozs.
Pineapple Filling	6 ozs.
Yellow Color (optional)	



1. BAKE & CUT LAYERS



Slice a sponge cake layer in half. Brush both halves liberally with pineapple flavored simple syrup.

2. BRUSH / FILL



Spread a layer of Delice Instant Custard over one of the split layers. Then, spread an additional generous layer of the Pineapple Mousse mixture (see recipe) over the custard.

3. ASSEMBLE & ICE



Place the other half layer over the mousse. Then, ice the entire cake with the Pineapple Mousse mixture.

4. FINISH



Gently coat the sides with toasted almonds, and then pipe a border around the top using a pastry bag filled with the Pineapple Mousse mixture. Top with Pineapple Filling.

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Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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