

HALAL

KOSHER

## Butterich



### Ingredients

500g Butterich  
500g Caster Sugar  
10g Vanilla Paste  
8 Eggs (room temp)  
480g Plain Flour  
20g Baking Powder  
150ml Milk

### Directions

With a paddle attachment beat Butterich and caster sugar till light and fluffy. Ensure all the Butterich is fully incorporated and homogenised. Once fully aerated, stream in your eggs bit by bit to emulsify. Add in vanilla. Sift dry ingredients. Together, begin to add, alternating with the milk slowly.

1000g Water  
1000g Caster Sugar  
20g Orange Blossom  
Water

Bring water and sugar to the boil. Cool down. Add in Orange Blossom Water.



# Cake Gateaux

FEATURED PRODUCT:



## Ingredients

400g Caster Sugar  
100g Water  
20g Lemon Juice  
200g Egg White  
600g Butterich  
20g Orange Blossom Water  
5g Orange Zest  
10g Vanilla  
5g Salt

## Directions

Cream Butterich till light and fluffy, add orange blossom water, lemon zest and vanilla. Add your sugar syrup. Aerate egg white and trickle in syrup once reached 116-118 degrees.

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