



# Institutional Foodservice Recipe

## STANDARDIZED HACCP PROCEDURE



|  |  |                 |                |
|--|--|-----------------|----------------|
| <b>Recipe Name:</b>  | Puree Orange Cake  |                 |                |
| <b>Yield: (# of portions)</b>  | <b>7</b>   | <b>14</b>       | <b>28</b>      |
| <b>Ingredients:</b>  |  |                 |                |
| Darlington Texture Modified Bread and Bakery Mix   | 1 cup / 140 gm   | 2 cup / 280 gm  | 4 cup / 560 gm |
| Hot Water (165-180° F)   | 1 cup / 250 mL   | 2 cups / 500 mL | 4 cup / 1 L    |
| Vegetable oil  | 2 Tbsp / 30 mL   | ¼ cup / 60 mL   | ½ cup / 120 mL |
| Orange Juice   | ¼ cup / 60 mL  | ½ cup / 120 mL  | 1 cup / 250 mL |
| Orange food colouring  | 1-2 drops  |                 |                |
| Orange flavour extract   | 1 Tbsp / 15 mL   | 2 Tbsp / 30 mL  | ¼ cup / 60 mL  |
| Garnish: Chocolate or orange mousse or Orange icing  |  |                 |                |
| <b>Method:</b>   |  |                 |                |
| 1. Clean and sanitize work area.   |  |                 |                |
| 2. Wash hands thoroughly and gather ingredients.   |  |                 |                |
| 3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate. |  |                 |                |
| 4. Measure appropriate amount of orange juice, oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.   |  |                 |                |
| 5. Add food colouring and orange extract mixing well using a whisk until all liquid is absorbed. Do not over mix.  |  |                 |                |
| 6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Top with 1Tbsp chocolate mousse, orange mousse or orange icing.     |  |                 |                |
| 7. Service Options:  |  |                 |                |
| a.   | If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.                                 |                 |                |
| b.   | If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.          |                 |                |
| c.   | For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days. |                 |                |

**Notes:**

For further information on this recipe, CMI products or testing results, please contact us at [info@mdmktg.ca](mailto:info@mdmktg.ca)