



Vanilla rum cake

WITH SAFFRON CRÈME, CHOCO SHOT
AND CHILI-PASSIONFRUIT GELATINE

INGREDIENTS FOR 10 PEOPLE

Vanilla rum cake

300 g wheat flour, 20 g fresh yeast, 50 ml water,
50 g butter, 4 eggs, 90 g sugar, 300 ml water,
200 g sugar, 150 ml rum

WIBERG products: Himalayan salt pure fine,
Lemon Sun preparation with natural lemon oil,
Gourmet Vanilla ground, Spray-on oil

Saffron crème

350 g pastry cream, 80 ml fresh cream
WIBERG products: Saffron threads (top-quality)

Choco shot

400 ml water, 250 ml cream, 20 g cocoa,
30 g acacia honey, 200 g dark chocolate

WIBERG products: Ginger ground,
Cardamom ground, Bourbon Vanilla sugar

Chili-passionfruit gelatine

5 gelatine sheets, 200 ml sugar syrup
WIBERG products: 200 ml AcetoPlus Passion fruit,
Chilis coarsely ground

PREPARATION

Vanilla rum cake

Prepare a classic yeast dough using the wheat flour, yeast, 50 ml water, butter, eggs, sugar, Himalayan salt, Lemon Sun and vanilla. Let it rise, then put the dough into a greased pan. Let it rise again and bake at 170 °C until golden. Cool it on a wire rack. Boil the remaining water with the sugar, let it cool, and add the rum. Soak the cake with the mixture.

Saffron crème

Add the saffron threads to the pastry cream, add fresh cream, and stir until smooth. Chill for several hours.

Choco shot

Bring the water to a boil, add the remaining ingredients, and stir until smooth. Season generously with ginger, cardamom, and vanilla sugar.

Chili-passionfruit gelatine

Dissolve the gelatine sheets in hot sugar syrup. Add the AcetoPlus Passion fruit and season to taste with chilis. Pour into a small flat container and chill in the refrigerator for several hours. Cut into cubes and put wooden picks into them.

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