

Zuppa Inglese

Portions: 100

Ingredients

4 pieces	15 mm Plain Sponge Sheet (799728)
123 oz (3.5 kg)	Pastry Cream (888625)
10.58 oz (0.3 kg)	Candied Orange Peel Strips (DGF 5606)
35.27 oz (1 kg)	Italian Meringue
1.15 qts (1 L)	Water
21.16 oz (0.6 kg)	Sugar
4.23 oz (0.12 kg)	Lemon Juice

Instructions:

1. Place sponge cake (sugar side down) on 2 baking sheets.
2. Add diced candied orange peel into pastry cream.
3. Sprinkle sponge cake with lemon juice and brush syrup onto both bases.
4. Spread 2/3 of the pastry cream with spatula onto sponge cake.
5. Cover with the remaining 2 sheets of sponge cake (sugar side down).
6. Soak the sheets fully with simple syrup and cover with remaining pastry cream.
7. Refrigerate for one hour minimum.
8. Cover with Italian Meringue using piping bag.
9. Bake in oven at 485F (250C)- NOTE: Top browns fast!



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