

LEMON, RASPBERRY AND WHITE CHOCOLATE SHORTCAKE



FOOD SERVICE



Tangy lemon curd and raspberries are offset with the sweetness of white chocolate and a sweet shortcake base – the result is a delicious fusion of flavours that is irresistible.

Customer Services Phone 0800 800 617

www.chelsea.co.nz/foodservice

LEMON, RASPBERRY AND WHITE CHOCOLATE SHORTCAKE



**FOOD
SERVICE**

SERVES 11

INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
400g	butter, softened	\$0.00778	\$3.11
450g	Chelsea Caster Sugar (2 cups)	\$0.00254	\$1.14
2	size 6 eggs, room temperature	\$0.20967	\$0.42
10mls	vanilla essence (2 tsp)	\$0.06038	\$0.60
540g	plain flour (4 cups)	\$0.00157	\$0.85
13g	baking powder (4 tsp)	\$0.00718	\$0.09
240g	lemon curd (3/4 cup)	\$0.00641	\$1.54
405g	raspberries (fresh or frozen) (3 cups)	\$0.00929	\$3.76
120g	white chocolate, roughly chopped Chelsea Icing Sugar , for dusting	\$0.00661	\$0.79

METHOD

Preheat the oven to 170°C. Line a 33cm x 23cm baking tin with baking paper (making sure it comes up the sides).

Beat the butter and sugar with an electric beater until light and fluffy. Add the eggs, one at a time, beating well after each addition. Add the vanilla essence.

Sift over the flour and baking powder. Using a spatula, gently fold together.

Press two-thirds of the shortcake mixture evenly into the base of the prepared tin.

Spread the lemon curd evenly over the top and sprinkle with raspberries and white chocolate.

Spoon the remaining third of the shortcake mixture on top. Using the palm of your hand, gently flatten the topping.

Bake for 50-55 minutes until firm and lightly golden. Leave to cool in the tin.

Dust generously with icing sugar to serve.

KEY POINTS TO REMEMBER:

VARIATIONS

- Substitute raspberries for other berries e.g. blueberries/blackberries.
- Lemon Shortcake: omit the raspberries and white chocolate and simply use the lemon curd as the filling.
- Berry and White Chocolate: Omit the lemon curd and add a thin layer of berry jam with the raspberries and chocolate.
- Add chopped nuts to the topping.

PROFIT

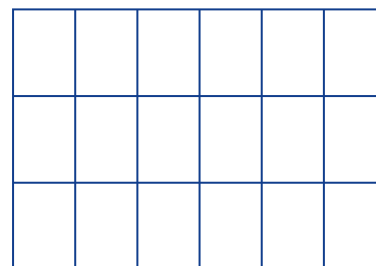
- Cost of goods per portion is around \$0.68 to make. A selling price of \$2.62 including GST will return 70% gross profit.
- Remember to add the cost of any accompaniments to the selling price.

TOTAL COST	\$12.31
COST PER PORTION	\$0.68
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$2.62
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Costs based on average wholesale prices at Sept 2014

Cutting grid: 6 x 3 making 18



NUTRITION

- Contains gluten (wheat flour), eggs and dairy (butter and white chocolate).

SERVICE

- Refrigerate before slicing for a neater finish.
- Use a large serrated knife for easier slicing.
- Freezes well, defrost what you need for the day by bringing up to room temperature and dust liberally with icing sugar before serving.
- Place on a cake plate or wooden board with a dome cover next to the counter as an impulse item.
- Can be stacked; place baking paper between layers.



More recipes at www.chelsea.co.nz/foodservice