

Technological Card 1

(CLIL Lesson Plan – Pastry – Cupcakes)

Strawberry-Rhubarb Cupcakes

Raw ingredients	Quantity of Raw Materials and Intermediate Products for 10 pcs						Result 1 pcs./gr
	Unit kg/pcs	Sponge cake	Rhubarb jam	Strawberry ganache	Decor	Total	
Flour (wheat/all-purpose)	kg	0,105				0,105	
Almond flour	kg	0,020				0,020	
Sugar	kg	0,100	0,045			0,145	
Eggs	kg/pcs	0,085/2				0,085/2	
Glucose syrup	kg			0,010		0,010	
Baking soda	kg	0,002				0,004	
Salt	kg	0,001				0,001	
Corn starch	kg	0,035	0,010			0,045	
White chocolate	kg			0,190		0,190	
Buttermilk (room temperature)	kg	0,130				0,130	
Grapeseed oil	kg	0,070				0,070	
Rhubarb (fresh or frozen)	kg		0,195			0,195	
Strawberry puree	kg			0,150		0,150	
Butter	kg	0,025				0,025	
Heavy cream 35%	kg			0,330		0,330	
Vanilla paste	kg	0,010				0,010	
Gold leaf	pcs				12	12	
Chamomile flowers	pcs				12	12	
Finished product weight							0.140





Description of the Technological Process

Vanilla Sponge Cake:

1. Preheat the oven to 170°C.
2. Place 6 cm diameter paper liners into the cupcake pan sections.
3. Whisk eggs and sugar until the mixture is light and airy.
4. In a separate bowl, sift flour, almond flour, starch, and baking soda, then add salt and mix.
5. Separately, combine all liquid ingredients—melted butter, buttermilk, oil, and vanilla paste.
6. Gently fold the whisked egg mixture into this liquid mixture, then fold in the dry flour mixture.
7. Fill each liner with 60 gr of batter. Bake for 18-20 minutes with convection.
8. Transfer to a container with a lid or wrap in plastic wrap to maintain the sponge cake's moisture.

Rhubarb Jam:

1. Cut the rhubarb into 1 cm pieces, add sugar, and cook over low heat until the rhubarb is soft and almost completely broken down. If needed, you can add a little water.
2. Mix corn starch with 25 gr of cold water and add it to the rhubarb mixture. Stir and cook for another 30 seconds.
3. Transfer the jam to a bowl, let it cool slightly, then cover it with plastic wrap directly on the surface (contact film). Let it cool completely.

Whipped Strawberry Ganache:

1. Melt the chocolate.
2. In a saucepan, combine the strawberry puree and glucose syrup. Heat until the mixture begins to steam, but do not boil.
3. Remove from heat and pour into the melted chocolate. Mix and blend until smooth. Cool thoroughly.
4. Add the cold heavy cream and finish blending.
5. Cover the prepared ganache with plastic wrap, directly touching the surface, and stabilize in the refrigerator overnight.
6. Before use, whip very quickly until the mixture is light and airy.





Assembly:

1. Remove the centre of each cupcake sponge to create a well. Fill the well with approximately 22 gr of rhubarb jam.
2. Pipe the whipped strawberry ganache on top, like a rosette, using a pastry bag and an open star tip (10 mm diameter).
3. Pipe about 55 gr of ganache.
4. Decorate with edible flowers and gold leaf.

Appearance sample



Quality Indicators and Potential Allergens of Strawberry - Rhubarb Cupcakes

Indicators	Short Description
Aroma	Gentle vanilla sweetness, fresh strawberry aroma, and slightly tart rhubarb notes
Taste	Airy vanilla sponge cake, fresh strawberry and rhubarb taste
Consistency	Airy, soft, juicy, creamy
Allergens	Wheat flour, eggs, dairy products, chocolate, vanilla paste

Packaging: Food film, lidded box

Storage conditions: 0 - +4°C

Shelf life: Cupcakes can be stored for 3 days in the refrigerator

