

**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		
<b>Flour</b> (wheat/all-purpose)	kg	0,105				<b>0,105</b>		
<b>Almond flour</b>	kg	0,020				<b>0,020</b>		
<b>Sugar</b>	kg	0,100	0,045			<b>0,145</b>		
<b>Eggs</b>	kg/pcs	0,085/2				<b>0,085/2</b>		
<b>Glucose syrup</b>	kg			0,010		<b>0,010</b>		
<b>Baking soda</b>	kg	0,002				<b>0,004</b>		
<b>Salt</b>	kg	0,001				<b>0,001</b>		
<b>Corn starch</b>	kg	0,035	0,010			<b>0,045</b>		
<b>White chocolate</b>	kg			0,190		<b>0,190</b>		
<b>Buttermilk</b> (room temperature)	kg	0,130				<b>0,130</b>		
<b>Grapeseed oil</b>	kg	0,070				<b>0,070</b>		
<b>Rhubarb</b> (fresh or frozen)	kg		0,195			<b>0,195</b>		
<b>Strawberry puree</b>	kg			0,150		<b>0,150</b>		
<b>Butter</b>	kg	0,025				<b>0,025</b>		
<b>Heavy cream 35%</b>	kg			0,330		<b>0,330</b>		
<b>Vanilla paste</b>	kg	0,010				<b>0,010</b>		
<b>Gold leaf</b>	pcs				12	<b>12</b>		
<b>Chamomile flowers</b>	pcs				12	<b>12</b>		
<b>Finished product weight</b>								<b>0.140</b>



## 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**

<b>Indicators</b>	<b>Short Description</b>
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
<b>Allergens</b>	Wheat flour, eggs, dairy products, chocolate, vanilla paste

**Packaging:** Foodfilm, lidded box

**Storage conditions:** 0 - +4°C

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

