BAKELS
BAKERY INGREDIENTS SINCE 1904

BERRY GLAZED CHOCO MOUSSE

OVERVIEW

12-018

INGREDIENTS

Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.150	100.00
Water	0.075	30.00
Eggs	0.038	15.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.019	7.00
Total Weight: 0.282		

Group 2

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.160	100.00
Cold water	0.040	25.00
All Purpose Cream	0.120	75.00
BAKELS SAPHIRE NEUTRAL	0.053	33.31
Water	0.013	25.00
BAKELS LES FRUITS 50% STRAWBERRY	0.300	70.32
Total Weight: 0.687		

Group 3

Ingredient	KG	%
BAKELS DIAMOND GLAZE RED	0.100	100.00
BAKELS SAPHIRE NEUTRAL	0.100	100.00
Water	0.050	50.00
Total Weight: 0.250		

Yield: 1 x 8" round cake

METHOD

How to do it:

Chocolate Cake:
1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute for 1 minute on low speed.
2. Add eggs and water, mix at second speed for 4 minutes.
3. Deposit in an 8" round pan lined with wax paper.
4. Bake for 15-20 minutes at 180?C.

Mousse:
1. Combine Saphire Neutral and water.
2. Heat and let it boil. Remove from heat and cool slightly.
3. Combine Whip Brite, cold water and all purpose cream in a mixing bowl and whisk on low speed for 30 seconds. Shift to medium speed and whisk for another 30 seconds.
4. Slowly add Saphire solution and mix again for another 2 minutes on high speed.

DISPLAY CONDITIONS

Chilled

CATEGORY

Mousses

5. Fold in Les Fruits Strawberry. Set aside.

Assembly:
1. Level the chocolate cake.
2. Deposit mousse on top of the cake.
3. Smooth and level the top of the mousse.
4. Refrigerate for at least 2 hours.
5. Put Saphire Neutral and water in a casserole and boil.
6. Remove from heat then add Diamond Glaze Red.
7. Pour mixture on top of the cake, level and chill before serving.