

BLACK FOREST WITH BLUEBERRY CAKE

OVERVIEW

04-006

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.120	100.00
Sugar	0.120	100.00
Water	0.036	30.00
BAKELS BAKING POWDER	0.002	1.50
Salt	0.001	1.00
Eggs	0.216	180.00
BAKELS OVALETT	0.010	8.00
APITO CHOCOLATE PASTE	0.024	20.00
BAKELS ALKALIZED COCOA POWDER	0.030	25.00
Total Weight:	0.559	

Group 2

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.125	-
Cold water	0.125	-
Total Weight:	0.250	

Group 3

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.010	-
BAKELS LES FRUITS 50% BLUEBERRY	0.100	-
Total Weight:	0.110	

Yield: 1 x 8-inch round cake

METHOD

How to do it:

Cake:

1. Combine whole eggs, sugar, Ovalett and Apito Chocolate Paste.
2. Using a wire whip, mix at low speed for 1 minute.
3. Add sifted dry ingredients and mix at high speed for 2 minutes.
4. Gradually add water, continue mixing for 2 minutes.
5. Bake at 180°C for about 25-30 minutes.

Icing:

1. Combine Whip Brite Whipped Topping Powder and cold water.
2. Using a wire whisk, mix on high speed for 5 minutes.

Assembly:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

1. Apply icing on cake.
2. Top cake with Les Fruits Blueberry and chocolate curls (Melt Fino Dark Chocolate Buttons in a double boiler. Let it harden on a flat sheet then shave to obtain chocolate curls).