

BLOODY CHOCOLATE CAKE

OVERVIEW

02-006

INGREDIENTS

Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Water	0.200	50.00
Eggs	0.100	25.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50

Total Weight: 0.750

Group 2

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.100	-

Total Weight: 0.100

Group 3

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.200	-
All Purpose Cream	0.100	-
Coffee liqueur	0.030	-

Total Weight: 0.330

Group 4

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.050	-

Total Weight: 0.050

Yield: 1 x 8-inch round cake

METHOD

How to do it:

1. Blend Fino Chocolate Cake Mix, water, eggs and Butta Butteroil Substitute for 1 minute at low speed.
2. Scrape down and mix at second speed for 4 minutes.
3. Deposit in an 8" round pan lined with wax paper.
4. Bake for 35 minutes at 180°C.
5. Cool and then horizontally slice cake in half. Spread Unifil Strawberry.
6. Top with ganache and decorate with Unifil Strawberry as desired.

Ganache:

1. Melt Fino Dark Chocolate Buttons in a double boiler over low heat.
2. Remove from heat. Add all purpose cream and blend by hand until smooth.
3. Add coffee liqueur and mix until homogeneous.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake