



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

CHERRY CHOCOLATE CAKE

OVERVIEW

15-030

INGREDIENTS

Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Whole Eggs	0.100	25.00
Water	0.200	50.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50
Total Weight:	0.750	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% DARK CHERRY	0.070	-
Total Weight:	0.070	

Group Frosting

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.170	-
Total Weight:	0.170	

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% DARK CHERRY	0.070	-
Total Weight:	0.070	

Group Decoration

Ingredient	KG	%
Pistachios (chopped)	0.000	-
Glucose syrup	0.025	-
APITO COOKING CHOCOLATE	0.100	-
Rice Crispies	0.020	-
Total Weight:	0.145	

Yield: 1 x 6" round cake

METHOD

How to do it:

Cake:

1. Combine all ingredients in a mixing bowl. Mix with a wire whisk on high speed for 5-7 minutes.
2. Deposit in a 6" round pan.
3. Bake at 180°C for 40 minutes.

Decoration:

1. Melt Apito Cooking Chocolate.
2. Fold in rice crispies.
3. Deposit on a flat sheet lined with wax paper.
4. Spread until even and allow to set.
5. Using a croissant cutter, cut into chocolate tiles (2" x 2").
6. Keep in the refrigerator.

Glucosy:

1. Place glucose on a silicone mat and bake at 200°C for 15-20 minutes. If colored glucosy is desired, add food color before placing the glucose on a silicone mat.

Assembly:

1. Cut the cake horizontally into two. Spread the filling in between the layers.
2. Cover with Bakels Dark Choco Fudge.
3. Top with Les Fruits Dark Cherry.
4. Arrange the chocolate-rice crispies tiles around the side of the cake.
5. Top with glucosy and chopped pistachios.