

CHERRY CHOCOLATE MOUSSE CAKE

OVERVIEW

16-034

INGREDIENTS

Group Cake

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
BAKELS DAIRY BLEND (melted)	0.125	25.00
Total Weight:	1.250	

Group Mousse

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.300	100.00
Cold water	0.420	140.00
APITO CHOCOLATE PASTE	0.020	6.67
Caster Sugar	0.120	40.00
Gelatin Powder	0.009	3.00
Water	0.100	33.33
Total Weight:	0.969	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% DARK CHERRY	0.500	-
Sugar	0.030	-
Water	0.020	-
Gelatin Powder	0.005	-
Water	0.100	-
Total Weight:	0.655	

Group Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.250	31.25
Water	0.300	37.50
BAKELS DIAMOND GLAZE CHOCOLATE	0.800	100.00
Total Weight:	1.350	

Yield: 1 x 8" mousse cake

METHOD

How to do it:

Cake:

1. Whisk Pettina Chocolate Sponge Mix Complete, eggs and water (a) for 5 minutes on high speed.



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses



FINISHED PRODUCT

Cake, Dessert

2. Fold-in melted butter.
3. Deposit on a greased and lined jelly roll pan.
4. Bake at 180°C. Cool and cut using cake ring pan. Set aside.

Mousse:

1. Using wire whisk, mix Whip Brite, water, Apito Chocolate Paste, and caster sugar for about 5 minutes on high speed.
2. Bloom and dissolve gelatin in water. Set aside.
3. Temper the gelatin in mousse mix.

Filling:

1. Make sugar syrup by combining sugar and water (b). Mix and set aside.
2. Soak gelatin in cold water (c). Melt the soaked gelatin with sugar syrup and add into Les Fruit Dark Cherry 50%.

Glaze:

1. Boil Sapphire Neutral and water. Temper on Diamond Glaze Dark Chocolate.

Assembly:

1. Place the chocolate sponge cake into the bottom of ring cake pan. Cover with chocolate mousse, add the filling. Chill.

Glaze:

1. Bring to boil the Sapphire Neutral and water. Temper the hot glaze in the Diamond Glaze. Desired application temp is 35-40°C.