

CHOCO CARAMEL OVERLOAD

OVERVIEW

11-006

INGREDIENTS

Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.600	100.00
Eggs	0.150	25.00
Water	0.300	50.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.075	12.50
Total Weight:	1.125	

Group 2

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.200	-
BAKELS BAKE STABLE CUSTARD MIX	0.050	-
Water	0.150	-
Cashew nuts (toasted and chopped)	0.040	0.00
Total Weight:	0.440	

Group 3

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.020	-
Wafer stick	0.030	0.00
Total Weight:	0.050	

Yield: 1 x 8" round cake

METHOD

How to do it:

Cake:

1. Beat Fino Chocolate Cake Mix and Butta Butteroil Substitute on low speed for 1 minute.
2. Add eggs and water and mix on medium speed for 4 minutes.
3. Deposit batter in an 8-in. round pan.
4. Bake at 180° for 30-35 minutes.
5. Cool.

Filling:

1. Combine Bakels Custard Mix and water. Mix on high speed for 3 minutes.
2. Combine the whipped-up custard and Bakels Dulce de Leche.
3. Beat with a paddle on medium speed for 2 minutes.
4. Fold cashew nuts in 100g icing. This will be used as filling.

Assembly:

1. Cut the cake horizontally into 3 layers.
2. Spread filling in between layers.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

3. Cover cake with the remaining icing.
4. Pipe Bakels Dark Choco Fudge on top and swirl with a metal spatula.
5. Decorate with wafer sticks around the sides.