



DISPLAY CONDITIONS

Frozen



CATEGORY

Desserts, Ice creams



FINISHED PRODUCT

Ice Cream

CHOCO-POMEGRANATE ICE CREAM CUPCAKES

OVERVIEW

18-006

INGREDIENTS

Group Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.180	100.00
All Purpose Flour	0.020	11.11
Sugar	0.035	19.44
Eggs	0.025	13.89
Water	0.040	22.22
Oil	0.038	20.83
FINO DARK CHOCOLATE CHIPS	0.050	27.78
Walnuts	0.040	22.22
Total Weight:		0.428

Group Ice Cream

Ingredient	KG	%
All Purpose Cream	0.618	-
Sugar	0.233	-
CREMESS SUPERIOR	0.310	-
Water	0.310	-
BAKELS LES FRUITS 50% POMEGRANATE	0.218	-
Total Weight: 1.689		

Group Toppings

Ingredient	KG	%
CREMESS SUPERIOR	0.200	-
Fresh Milk	0.200	-
Total Weight: 0.400		

Yield: 40 pieces ice cream cupcakes

METHOD

How to do it:

Brownie Base:

1. Prepare brownie base. Blend water, oil and eggs in a mixing bowl. Add Fino Chocolate Cake Mix, sugar, all purpose flour and mix for 1 minute at medium speed.
2. Add Fino Chocolate Chips and mix using a paddle on low speed for 30 seconds.
3. Deposit 10g in cupcake liner and sprinkle chopped walnuts.
4. Bake at 150°C for 5-10 minutes.

Pomegranate Ice Cream:

1. Prepare Pomegranate ice cream. Combine Cremess Superior and cold water then whip for 3 minutes at high speed. Fold-in Les Fruit Pomegranate. Set aside.
2. Warm $\frac{1}{4}$ of the cream and sugar.
3. Add in remaining cream and sugar. Mix until cooled at 35°C.
4. Fold in previously whipped Cremess Superior.

Icing:

1. Prepare icing. Mix Cremess Superior and cold water for 3 minutes at high speed.

Assembly:

1. Pipe 40g Pomegranate Ice Cream on the baked brownie base.
2. Freeze until set.
3. Pipe topping and decorate as desired.