

CHOCOLATE CAKE WITH STRAWBERRY BAVARIAN

OVERVIEW

12-027

INGREDIENTS

Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.530	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.066	12.50
Water	0.265	50.00
Eggs	0.133	25.00
Almonds	0.060	11.32
Total Weight:	1.054	

Group Filling

Ingredient	KG	%
BAKELS BAVARIAN CREAM	0.100	40.00
APITO STRAWBERRY PASTE	0.002	0.80
BAKELS WHIPPING CREAM	0.250	100.00
Water	0.125	50.00
Total Weight:	0.477	

Group Topping

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.010	-
Total Weight:	0.010	

Group Frosting

Ingredient	KG	%
BAKELS DIAMOND GLAZE CHOCOLATE	0.050	-
BAKELS DARK CHOCOLATE FUDGE	0.050	-
Total Weight:	0.100	

Yield: 1 x 8" round cake

METHOD

How to do it:

Cake:

1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute on low speed for 1 minute.
2. Add water and eggs. Mix on medium speed for 4 minutes.
3. Shift to low speed and add almonds. Mix until well-combined.
4. Deposit in an 8" round pan.
5. Bake at 180°C for 35 minutes or until done.

Filling:

1. Mix Bakels Whipping Cream with a paddle on high speed for 3 minutes.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

2. Shift to a wire whisk. Whip Bakels Whipping Cream on high speed for 5 minutes while gradually adding water.
3. Fold in Apito Strawberry Paste and Bakels Bavarian Cream.

Frosting:

1. Mix Diamond Glaze Chocolate and Bakels Dark Choco Fudge by hand until well-combined. Assembly
1. Cut the cake horizontally into 3 layers.
2. Spread filling in between layers.
3. Cover with the chocolate frosting.
4. Top with Unifil Strawberry and chocolate cake trimmings.