

CHOCOLATE CHERRY TORTE

OVERVIEW

04-011

INGREDIENTS

Group 1

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

Group 2

Ingredient	KG	%
BAKELS LES FRUITS 50% RED CHERRY	0.250	-
Total Weight:	0.250	

Group 3

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.250	-
All Purpose Cream	0.125	-
APITO BUTTA VANILLA ESSENCE	0.010	-
Total Weight:	0.385	

Group 4

Ingredient	KG	%
BAKELS DIAMOND GLAZE CHOCOLATE	-	-
Total Weight:	0.000	

Yield: 1 x 8-inch round cake

METHOD

How to do it:

Cake Base:

1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute for 1 minute on low speed.
2. Add eggs and water, mix at second speed for 4 minutes.
3. Deposit in an 8" round pan lined with wax paper.
4. Bake for 35 minutes at 180°C.
5. Cool.

Icing:

1. Whip Bakels Whipping Cream with a paddle on high speed for 5 minutes.
2. Gradually add all purpose cream and Apito Butta Vanilla Essence and whip with a wire whisk for another 5 minutes on high speed.

Assembly:



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

1. Split the cake into three layers.
2. Brush each layer with cherry brandy. Spread Les Fruits Red Cherry and top with one-third of the icing. Spread the remaining icing over the top and sides of the cake.
3. Decorate with Les Fruits Red Cherry and Diamond Glaze Chocolate.