

CONCORD CAKE

OVERVIEW

12-013



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

INGREDIENTS

Group Chocolate Meringue

| Ingredient | KG |
|-------------------------------|-------|
| Egg white | 0.107 |
| Cream of tartar | 0.001 |
| Refined white Sugar | 0.108 |
| Iodized salt | 0.000 |
| Powdered sugar | 0.058 |
| BAKELS ALKALIZED COCOA POWDER | 0.029 |

Total Weight: 0.302

Group Concord Cream

| Ingredient | KG | % |
|--|-------|--------|
| BAKELS WHIP-BRITE WHIPPED TOPPING POWDER | 0.080 | 100.00 |
| Cold water | 0.080 | 100.00 |
| Salted Butter | 0.065 | 64.50 |
| FINO DARK CHOCOLATE BUTTONS (chopped) | 0.080 | 80.00 |
| BAKELS ALKALIZED COCOA POWDER | 0.032 | 32.25 |

Total Weight: 0.337

Yield: 1 cake x 7 inches diameter

METHOD

How to do it:

Chocolate Meringue:

1. Sift together the powdered sugar and Bakels Alkalized Cocoa Powder. Set aside.
2. Whisk egg whites, cream of tartar and refined white sugar on high speed until medium peaks form.
3. Fold in the sifted powdered sugar and cocoa powder until homogenous.
4. Prepare silpat-lined flat sheets.
5. Place meringue in a piping bag with a round tip, pipe the meringue into 3 x 7-inch round disks and pipe logs about 6 inches long and ½-inch thick.
6. Bake at 100°C for 2-3 hours or until dry and crispy.

Concord Cream:

1. Whisk Whip Brite and cold water on high speed for 5 mins. Set aside.
2. Melt Fino Dark Chocolate Buttons with butter in a double boiler.
3. Add Bakels Alkalized Cocoa Powder and mix until smooth.
4. Pour melted chocolate mixture into the whipped cream and fold until well combined.

Assembly:

1. Place the chocolate meringue disk on a cake board.
2. Using a pastry bag with a round pastry tip, fill the ring with a layer of concord cream.
3. Place the next layer of chocolate meringue disk on top of the cream.
4. Add another layer of concord cream.
5. Repeat steps 3-4.
6. Smooth and level the top of the cake.
7. Cover the sides of the cake with the remaining concord cream.
8. Arrange the chocolate meringue logs vertically around the side of the cake, lightly pressing into the chocolate cream.
9. Cove the top of the cake with broken meringue pieces mounding in the center.
10. Dust the top with powdered sugar or Bakels Alkalized Cocoa Powder.