

CRANBERRY POMEGRANATE ENTREMET

OVERVIEW

17-032



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

INGREDIENTS

Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.270	100.00
BAKELS LES FRUITS 50% POMEGRANATE	0.100	37.00
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.101	37.50
Cold water	0.101	37.50

Total Weight: 0.572

Group Chocolate Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.200	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.025	12.50
Water	0.100	50.00
Eggs	0.050	25.00

Total Weight: 0.375

Group Mousse

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Cold water	0.060	-
Heavy Cream	0.010	-
Gelatin Powder	0.010	-
Cold water	0.200	-
BAKELS LES FRUITS 50% CRANBERRY	0.100	-

Total Weight: 0.580

Yield: 1 piece 7" x 3" ring mold

METHOD

How to do it:

For the Chocolate Base:

1. Combine Fino Choco Cake Mix, Butta BOS and egg in a mixing bowl.
2. Mix until well incorporated.
3. Transfer into a 4" pan and bake at 180°C for roughly 20-30 minutes.
4. Once baked, set aside and let it cool.

For the Cheesecake:

1. In a mixing bowl, mix Whipbrite and cold water on high speed for 3 minutes.
2. Change into a paddle attachment and add the Pettina Cheesecake mix.
3. Add Les Fruits Pomegranate. Continue beating until well.

For the Mousse:

1. Dissolve gelatin in cold water (2).
2. Add the Whipbrite powder, cold water (1) and heavy cream in a mixing bowl and whisk on low speed for 30 seconds.
3. Shift to medium speed and whisk for another 30 seconds.
4. Add cranberry.
5. Fold in gelatin.

Assembly:

1. In a ring mold, press the Fino Choco Cake mixture at the bottom of the pan.
2. Add the cheesecake layer and evenly spread out using an offset spatula.
3. Lastly deposit the mousse.
4. Chill overnight or until set.