



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Desserts, Specialty,
Specialty



FINISHED PRODUCT

Cake, Dessert

DARK CHOCOLATE TRUFFLE CAKE

OVERVIEW

19-135

INGREDIENTS

Group Batter

| Ingredient | KG | % |
|-------------------------------|--------------|--------|
| All Purpose Flour | 0.750 | 100.00 |
| BAKELS DAIRY BLEND | 0.337 | 44.93 |
| Sugar | 0.750 | 100.00 |
| Whole Eggs | 0.300 | 40.00 |
| BAKELS ALKALIZED COCOA POWDER | 0.160 | 21.33 |
| Water | 1.250 | 166.67 |
| BAKELS BAKING POWDER | 0.030 | 4.00 |
| Baking soda | 0.030 | 4.00 |
| Total Weight: | 3.607 | |

Group Filling

| Ingredient | KG | % |
|---------------------------------|--------------|---|
| BAKELS LES FRUITS 50% CRANBERRY | 0.200 | - |
| Total Weight: | 0.200 | |

Group Crumb Coat

| Ingredient | KG | % |
|----------------------------|-------|---|
| BAKELS DAIRY BLEND | 0.300 | - |
| Powdered sugar | 0.075 | - |
| Total Weight: 0.375 | | |

Group Dark Chocolate Ganache

| Ingredient | KG | % |
|--------------------------------------|-------|---|
| PETTINA NON-TEMPERING DARK CHOCOLATE | 0.500 | - |
| Heavy Cream | 0.250 | - |
| BAKELS DAIRY BLEND | 0.050 | - |
| Total Weight: 0.800 | | |

Yield: 10pcs

METHOD

How to do it:

Batter:

1. In a separate bowl, hand mix evaporated milk, water and Bakels Alkalized Cocoa Powder with a wire whisk. Set aside.
2. Cream Bakels Dairy Blend and sugar in a mixing bowl with paddle attachment for 10 minutes.
3. Add eggs one at a time.
4. Change to whisk attachment, and alternately mix in the rest of the dry and wet ingredients.
5. Add the milk-cocoa mixture.
6. Mix in low speed for 5-7 minutes at medium speed.
7. Deposit the batter into a greased 4-inch cake pan.
8. Bake at 170-175oC.
9. Set aside and cool down.

Buttercream/ Crumb Coat:

1. Cream Bakels Dairy Blend and powdered sugar for 10-15 minutes or until light and fluffy.
2. Set aside.

Dark Chocolate Ganache:

1. Boil the heavy cream and pour onto the Bakels Pettina Non-Temp Dark Chocolate.
2. Add softened Bakels Dairy Blend and mix until smooth in consistency.

Assembly:

1. Cut the cake base into 3 layers.
2. Spread the Les Fruits Cranberry 50% onto each layer as filling.
3. Cover the cake with prepared buttercream frosting.
4. Freeze overnight.
5. Glaze with Dark Chocolate Ganache.
6. Decorate as desired.