

DOUBLE CHOCOLATE RASPBERRY CAKE MOUSSE

OVERVIEW

12-020

INGREDIENTS

Group Cake Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.100	100.00
Water	0.050	50.00
Eggs	0.025	25.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.013	12.50
BAKELS OVALETT	0.004	3.80
Total Weight:	0.191	

Group Mousse

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.100	-
Cold water	0.050	-
All Purpose Cream	0.050	-
BAKELS SAPHIRE NEUTRAL	0.100	-
Hot Water	0.060	-
BAKELS ALKALIZED COCOA POWDER	0.032	-
Total Weight:	0.392	

Group Filling

Ingredient	KG	%
Raspberry filling	0.200	-
Total Weight:	0.200	

Group Glaze

Ingredient	KG	%
BAKELS DIAMOND GLAZE CHOCOLATE	0.075	-
Total Weight:	0.075	

Yield: 1 x 6" cake

METHOD

How to do it:

Cake Base:

1. Blend Fino Chocolate Cake Mix, Ovalett and Butta Butteroil Substitute for 1 minute at low speed.
2. Add eggs and water, mix at second speed for 4 minutes.
3. Deposit in a 6" ring mold.
4. Bake for 15-20 minutes at 180°C. Cool.

Mousse:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

1. Combine Whip Brite, cold water, and all purpose cream in the mixing bowl.
2. Whip on high speed for 5 minutes using a wire whisk.
3. Dissolve Saphire Neutral in hot water while heating the solution in a stove. Bring the solution to a boil. Once small bubbles appear in the solution, you may turn off the heat.
4. Fold the Saphire solution in the Whip Brite mixture until homogeneous.
5. Fold in Bakels Alkalized Cocoa Powder until uniform in color. Fold in 100 gms Les Fruits Raspberry until well combined. Set aside.

Assembly:

1. Place cake inside the ring and spread 100 gms of Les Fruits Raspberry on top of the cake.
2. Deposit mousse on top of the cake. Freeze.
3. Unmold frozen cake and apply Diamond Glaze Chocolate on top.
4. Decorate as desired.