



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses



FINISHED PRODUCT

Cake

DULCE DE LECHE MOUSSE CAKE

OVERVIEW

19-064

INGREDIENTS

Group Sponge

Ingredient	KG	%
Fino Chocolate Cake Mix	0.300	100.00
Whole Eggs	0.100	33.33
Water	0.150	50.00
BAKELS OVALETT	0.011	3.67
BAKELS DAIRY BLEND	0.050	16.67
Total Weight:	0.611	

Group Mousse

Ingredient	KG	%
CREMESS SUPERIOR	0.150	100.00
Fresh Milk	0.150	100.00
BAKELS DULCE DE LECHE	0.200	66.67
Total Weight:	0.500	

Yield: 6 inches cake

METHOD

How to do it:

Cake:

1. Combine Fino Chocolate Cake Mix, Melted Bakels World Compound Butter and Ovalett.
2. Mix for 1 minute at low speed.
3. Add eggs and water. Mix at second speed for 5 minutes
4. Deposit in pan lined with baking sheet.
5. Bake at 160-165°C until done.

Mousse:

6. Whisk Cremess Superior with chilled fresh milk.
7. Fold in Dulce de leche filling.
8. Fill layer by layer.
9. Freeze and unmold.