

FLOURLESS CHOCOLATE RASPBERRY CAKE

OVERVIEW

04-023

INGREDIENTS

Group 1

Ingredient	KG
Whole Eggs	0.360
FINO DARK CHOCOLATE BUTTONS (chopped)	0.445
Unsalted Butter	0.227
Total Weight:	1.032

Group 2

Ingredient	KG
Raspberry filling	0.100
Total Weight:	0.100

Group 3

Ingredient	KG
BAKELS SAPHIRE NEUTRAL	0.030
Water	0.015
Total Weight:	0.045

Yield: 1 x 8-inch round cake

METHOD

How to do it:

Cake:

1. Place whole eggs (in their shells) in a bowl filled with hot water for 10 minutes.
2. Melt Fino Dark Chocolate Buttons and butter using a double boiler. Cool at room temperature, stirring occasionally for 10 minutes.
3. Crack the eggs into a mixing bowl, whip at high speed for 5 minutes or until triple in volume, pale yellow, light and spongy, and thick enough to hold a very soft peak.
4. Add ¼ of the egg mixture to the cooled chocolate. Gently combine by hand using a whisk, just to lighten the chocolate mixture. Add the remaining eggs and fold them in with a large rubber spatula.
5. Deposit into a greased 8" round pan. Place the pan into a larger pan filled with 1" hot water.
6. Bake for 10 minutes. Cool. Refrigerate.
7. Top with Les Fruits Raspberry. Glaze with Saphire Neutral solution. Refrigerate before serving.

Glaze:

1. Combine Saphire Neutral and water in a saucepan.
2. Heat until small bubbles form.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake