

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 Sapphire Neutral solution. Refrigerate before serving.

Glaze:

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



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake