

GATEAU CONCORDE

OVERVIEW

19-119

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS PAVLOVA MIX	0.200	100.00
Water	0.193	96.50
Sugar	0.104	52.00
APITO CHOCOLATE PASTE	0.003	1.50
Almonds (finely ground)	0.200	100.00
BAKELS ALKALIZED COCOA POWDER	0.010	5.00
Total Weight:	0.710	

Group Filling

Ingredient	KG	%
CREMESS SUPERIOR	0.300	-
Water (ice cold)	0.300	-
APITO CHOCOLATE PASTE	0.010	-
PETTINA NON-TEMPERING DARK CHOCOLATE	0.250	-
Total Weight:	0.860	

Group Topping

Ingredient	KG	%
FINO DUSTING SUGAR	0.010	-
Total Weight:	0.010	

Yield: 1 cake

METHOD

How to do it:

Base:

1. In a stand mixer with whisk attachment, beat Bakels Pavlova Mix and water.
2. Gradually add the granulated sugar.
3. Continue mixing for about 8 –10 minutes , or until double in volume with a fine texture.
4. Gently fold in the ground almonds.
5. In making the meringue discs, use a 7-inch round cake ring as guide to pipe the pavlova mixture onto a well-greased baking sheet. Flatten the surface. This mixture can make 6 discs.
6. Pipe long strips with the rest of the pavlova mixture, and dust with Bakels Alkalized Cocoa Powder.
7. Bake at 160°C for about 45 minutes.

Filling:

1. In a stand mixer with whisk attachment, whip the Cremess Superior, ice cold water, and Apito Chocolate Paste in low speed for 30 seconds. Scrape.
2. Switch to high speed and mix for 4-5 minutes or until double in size. Set aside.



DISPLAY CONDITIONS

Frozen



CATEGORY

Cakes, Desserts, Specialty,
Specialty



FINISHED PRODUCT

Cake, Dessert, Gateaux

3. Melt the Pettina Non-temp Dark Chocolate and fold into the whipped chocolate Cremess cream.

Assembly:

1. Alternately layer the meringue discs and chocolate mousse filling until 4-inch height is achieved.
2. Cover the cake with the remaining mousse. Freeze overnight.
3. Finish by arranging the long meringue biscuits on the sides and top of the cake, and dusting with Fino Dusting Sugar.