

GLAZED CHOCOLATE CAKE WITH BUTTERCREAM FROSTING

OVERVIEW

17-057

INGREDIENTS

Group Cake

| Ingredient | KG | % |
|-------------------------|-------|--------|
| Fino Chocolate Cake Mix | 0.600 | 100.00 |
| Eggs | 0.150 | 25.00 |
| BAKELS DAIRY BLEND | 0.075 | 12.50 |
| Water | 0.300 | 50.00 |
| BAKELS OVALETT | 0.023 | 3.75 |
| Total Weight: 1.148 | | |

Group Filling

| Ingredient | KG | % |
|-----------------------------------|-------|---|
| BAKELS LES FRUITS 50% DARK CHERRY | 0.100 | - |
| Total Weight: 0.100 | | |

Group Crumb Coat

| Ingredient | KG | % |
|---------------------|-------|---|
| BAKELS DAIRY BLEND | 0.250 | - |
| Powdered sugar | 0.090 | - |
| Total Weight: 0.340 | | |

Group Glaze

| Ingredient | KG | % |
|--------------------------------|-------|---|
| BAKELS SAPHIRE NEUTRAL | 0.150 | - |
| Water | 0.100 | - |
| BAKELS DIAMOND GLAZE CHOCOLATE | 0.500 | - |
| Total Weight: 0.750 | | |

Yield: 1 x 8" round cake

METHOD

How to do it:

Cake:

1. Combine all ingredients except Ovalett in a mixing bowl.
2. Using a paddle, blend on low speed for approximately 1 minute.
3. Add Ovalett and continue mixing on high speed for 4 minutes.
4. Deposit in a greased and lined 8" round pan.
5. Bake at 170°C.
6. Cool down.

Crumb Coat:

1. Cream butter and powdered sugar.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

2. Set aside.

Glaze:

1. In a saucepan, combine Saphire Neutral and water.
2. Bring to a boil to dissolve Saphire Neutral completely.
3. Add the solution to Diamond Glaze and fold slowly.
4. Temperature should be 35- 38°C before application.
5. Pour in frozen cake (-18).

Assembly:

1. Apply the filling into the sliced cake.
2. Coat the cake with buttercream.
3. Put the cake in the freezer for at least 3 hours.
4. Prepare the glaze and pour onto frozen cake (-18°C).