

GREEN TEA CHOCOLATE CAKE

OVERVIEW

09-053

INGREDIENTS

Group Green Tea Sponge Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.125	100.00
Eggs	0.125	100.00
Water	0.031	25.00
Butter (melted)	0.313	25.00
APITO GREEN TEA PASTE	0.005	4.20
Total Weight:	0.599	

Group Chocolate Sponge Cake

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.250	100.00
Eggs	0.188	75.00
Water	0.056	22.50
Butter (melted)	0.038	15.00
Total Weight:	0.531	

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.200	-
Total Weight:	0.200	

Group Filling/Icing

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.250	100.00
Cold water	0.250	100.00
APITO GREEN TEA PASTE	0.005	2.00
Total Weight:	0.505	

Group Garnishing

Ingredient	KG	%
APITO CHOCOLATE RICE	0.030	-
FINO DARK CHOCOLATE BUTTONS (chopped)	0.200	-
Total Weight:	0.230	

Yield: 1 x 8" round cake (with 3 layers)

METHOD

How to do it:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

Green Tea Sponge Cake:

1. Combine Pettina Sponge Mix Complete, eggs, water and Apito Green Tea Paste and whisk on high speed for 5 minutes.
2. Fold in melted butter.
3. Deposit in 8" round pan.
4. Bake at 180°C for 20-25 minutes.
5. Cool.

Chocolate Sponge Cake:

1. Combine Pettina Chocolate Sponge Mix Complete, eggs and water and whisk on high speed for 5 minutes.
2. Fold in melted butter.
3. Deposit in 8" round pan.
6. Bake at 180°C for 20-25 minutes.
4. Cool.

Filling/Icing:

1. Whisk Whip Brite, cold water and Apito Green Tea Paste on high speed for 3 minutes.

Assembly:

1. Divide the chocolate sponge cake horizontally into two layers.
2. Spread Bakels Dark Choco Fudge over one layer of chocolate sponge cake, then spread green tea filling.
3. Top with the green tea sponge cake.
4. Spread green tea filling.
5. Top with another layer of chocolate sponge cake.
6. Cover the top and sides with the remaining green tea icing.
7. Garnish the sides with Apito Chocolate Rice and the top with chocolate shavings.