

HAZELNUT MOUSSE CAKE

OVERVIEW

16-035

INGREDIENTS

Group Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
BAKELS DAIRY BLEND (melted)	0.125	25.00
Total Weight:	1.250	

Group Mousse

Ingredient	KG	%
Heavy Cream	0.250	100.00
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.250	100.00
Water	0.300	120.00
BAKELS HAZELNUT TRUFFLE	0.250	100.00
Gelatin Sheet	0.009	3.60
Water (ice cold)	0.045	18.00
Total Weight:	1.104	

Group Glaze

Ingredient	KG	%
BAKELS SAPPHIRE NEUTRAL	0.083	-
Water	0.100	-
BAKELS DIAMOND GLAZE GOLD	0.033	-
BAKELS DIAMOND GLAZE CHOCOLATE	0.267	-
Total Weight:	0.483	

Yield: 1 x 8" round mousse cake

METHOD

How to do it:

Cake:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 minutes on high speed.
2. Fold-in melted butter.
3. Deposit in greased and lined jelly roll pan.
4. Bake at 180°C. Cool and cut using 8" ring mold. Set aside.

Mousse:

1. Bloom gelatin in cold water (b). Once completely bloomed, transfer to a microwavable container and dissolve then set aside.
2. Using wire whisk, mix Whip Brite and water (a) for about 5 minutes on



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses



FINISHED PRODUCT

Cake, Dessert, Sweet Food

high speed then set aside.

3. Mix heavy cream for about 3 minutes then set aside.

4. Combine Whip Brite mixture, heavy cream and Hazelnut Truffle. Mix at least 3 minutes on medium speed.

5. Add gelatin mixture and continue beating for 1 minute on low speed.

Glaze:

1. Bring to boil Sapphire Neutral and water. Temper the hot glaze in the Diamond Glaze Chocolate. Desired application temp is 35-40°C.

Assembly:

1. Arrange sponge base and mousse in alternate layers.

2. Top with prepared glaze and accent with Diamond Glaze Gold.