



DISPLAY CONDITIONS

Frozen



CATEGORY

Chocolates, Desserts, Specialty



FINISHED PRODUCT

Dessert

LE GATEAU DE FUSION

OVERVIEW

18-002

INGREDIENTS

Group Base

Ingredient	KG	%
APITO BISCUIT MIX	0.060	100.00
Walnuts	0.020	33.33
BAKELS MARGARINE SPECIAL	0.030	50.00
Cherry Brandy	0.010	16.67
Total Weight:	0.120	

Group Cake

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	0.150	100.00
Eggs	0.025	16.67
Oil	0.050	33.33
Water	0.030	20.00
Total Weight:	0.255	

Group Toppings/Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	0.045	-
Vanilla Ice Cream	0.105	-
Total Weight:	0.150	

Group Decor

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.040	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.040	-
Total Weight:	0.080	

Yield: 3 pieces of assembled cake

METHOD

How to do it:

Base:

1. For the base. Combine all base ingredients.
2. Mix for 30 seconds at low speed using a paddle.
3. Pour batter into 6" round cake pan.
4. Bake at 180°C for 10-12 minutes.

CAKE:

1. For the cake. Combine all cake ingredients.
2. Mix for 1 minute at low speed using a wire whisk.
3. Pour batter into 8" round cake pan.
4. Bake at 180°C for 10-12 minutes.

TOPPING / FILLING:

1. For the topping/filling. Combine Les Fruits Cranberry (30g) and vanilla ice cream (105g). Set aside the remaining Les Fruits Cranberry (15g).
2. Mix for 10-20 seconds at low speed using a paddle.

ASSEMBLY:

1. Brush cherry brandy on top of biscuit base (cut in small round shape).
2. Spread thin layer of Les Fruits Cranberry (5g each piece of base).
3. Put cake layer (cut in small round shape) on top.
4. Spread a layer of filling.
5. Put another cake layer.
6. Spread another layer of filling.
7. Scoop topping on top of cake layer.
8. Cover with dome-shaped chocolate using NT Dark Chocolate.
9. Decorate as desired (pipe streaks of NT White Chocolate on top of dome; brush choco décor with gold dust).
10. To consume, pour heated NT White Chocolate on top of chocolate dome.