

MOCHA CARAMEL FLAN CAKE

OVERVIEW

17-061

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	0.250	100.00
Oil	0.133	53.00
Water	0.105	42.00
Total Weight:	0.488	

Group Flan

Ingredient	KG	%
Cream Cheese	0.057	-
Evaporated Milk	0.170	-
Condensed Milk	0.198	-
APITO MOCHA PASTE	0.005	-
Eggs	0.100	-
Total Weight:	0.530	

Group Glaze

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.200	-
BAKELS DIAMOND GLAZE GOLD	0.100	-
BAKELS SAPHIRE NEUTRAL	0.075	-
Water	0.075	-
Total Weight:	0.450	

Yield: 4 pieces x 260 grams

METHOD

How to do it:

Cake:

1. Combine all cake ingredients in a bowl and mix on low speed using a paddle attachment for 1 minute.
2. Scrape down and mix for another 2 minutes on high speed.
3. Deposit 130 g batter into a 4" greased bundt pan. Set aside.

Flan:

1. In a mixing bowl, whisk all the flan ingredients and mix on low speed for 1 minute.
2. Scrape down and mix for another 2 minutes until the mixture is well combined.
3. Deposit 130 g of the flan mixture into the bundt pan with the pre-deposited cake batter.
4. Cover the pan tightly with aluminum foil.
5. Place the bundt pans in a water bath with a depth of 2 inches.
6. Bake the cake flan for 55 minutes or until set at 180°C.
7. Do not remove the cake right away. Let it cool on a wire rack while still in the bundt pans.
8. Remove the foil and invert onto the rack.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

9. Cool for 1 hour at room temperature.

10. Chill for 4 hours.

Glaze:

1. Boil Sapphire Neutral and water.

2. Add the Diamond Glaze Toffee Caramel and Diamond Glaze Gold, and mix until the glaze is well combined.

3. Temperature should be 35-38°C before application.

Assembly:

1. Apply the glaze with a temperature of 35-38°C onto the cake flan.