

MOIST CHOCOLATE CAKE

OVERVIEW

08-039

INGREDIENTS

Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.200	100.00
Whole Eggs	0.100	50.00
Vegetable Oil	0.080	40.00
Water	0.040	20.00
Butter (melted)	0.060	30.00
Total Weight: 0.480		

Group Filling

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.123	-
Total Weight: 0.123		

Group Ganache

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.150	-
All Purpose Cream	0.100	-
Total Weight: 0.250		

Yield: 2 x 4" round cakes

METHOD

How to do it:

1. Combine all cake ingredients in a mixing bowl and blend using a cake paddle for 1 minute on low speed.
2. Shift to medium speed (speed 6) and blend for 4 minutes.
3. Deposit 200-g batter in a 4" x 2" round pan bottom-lined with wax paper.
4. Bake for 35 minutes at 180°C.
5. Cool and horizontally slice cake in half. Spread Bakels Dulce de Leche in the middle and top with soft ganache. For decoration, strings may be piped on top and sides of the covered cake using Bakels Dulce de Leche.

Soft Ganache:

1. Melt Fino Dark Chocolate Buttons in a double boiler over low heat.
2. Remove from heat and add all purpose cream. Blend by hand until smooth.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake