

OREO AND MATCHA DECADENCE

INGREDIENTS

Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Water	0.200	50.00
Eggs	0.100	25.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50
BAKELS OVALETT	0.015	2.00
Total Weight:		0.765

Group 2

Ingredient	KG	%
Oreo cookies (crushed)	0.250	-
Total Weight:		0.250

Group 3

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.300	100.00
Water	0.225	75.00
Matcha Powder	0.020	6.67
Total Weight:		0.545

Yield: 1 x 8-inch round cake

METHOD

How to do it:

1. Blend Fino Chocolate Cake Mix, Ovalett and Butta Butteroil Substitute for 1 minute at low speed.
2. Add eggs and water, mix at second speed for 4 minutes.
3. Deposit in an 8" round pan lined with wax paper.
4. Bake for 35 minutes at 180°C.
5. Cool.
6. Chopped coarsely the oreo cookies. Set aside.
7. Continue mixing the pettina cheesecake mix, water and diluted matcha powder.
8. Slice with 3 layered chocolate sponge cake.
9. Fill in also 3 layer of cheesecake mixture.
10. Chill overnight until it sets.
11. Decorate.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake