

# PUMPKIN TORTE

## OVERVIEW

03-033

## INGREDIENTS

### Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.060	15.00
Whole Eggs	0.100	25.00
Water	0.200	50.00
<b>Total Weight:</b>	<b>0.760</b>	

### Group 2

Ingredient	KG	%
Squash (boiled)	0.100	-
Fresh Milk	0.020	-
Icing Sugar	0.100	-
All Purpose Flour	0.030	-
Condensed Milk	0.025	-
Cinnamon powder	0.001	-
Nutmeg	0.001	-
<b>Total Weight:</b>	<b>0.277</b>	

### Group 3

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

**Yield:** 4 mini cakes

## METHOD

How to do it:

Cake:

1. Blend Butta Butteroil Substitute and Fino Chocolate Cake Mix for 1 minute at 1st speed.
2. Add eggs and water, shift to 2nd speed and mix for 4 minutes.
3. Deposit batter into a lined jelly roll pan.
4. Bake for 15 minutes at 180°C.
5. Cool.
6. Cut cake into smaller round pieces using a cookie cutter, approximately 12 pieces per pan.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

Pumpkin filling:

1. In a small sauce pan, combine boiled squash, fresh milk, icing sugar, all purpose flour and Bakels Condensed Milk. Cook over medium heat until homogeneous.
2. Remove from heat and set aside. Cool completely.
3. Add cinnamon powder and nutmeg, mix until combined. Set aside.

Ganache:

1. Melt Fino Dark Chocolate Buttons in a double boiler. Remove from heat.
2. Add all purpose cream and blend by hand until smooth.

Assembly:

1. Spread filling between cakes (stacking up to 3 layers of cake).
2. Spread ganache on cake top.