

RASPBERRY WHITE CHOCOLATE CAKE

OVERVIEW

10-120

INGREDIENTS

Group Cake

Ingredient	KG	%
Water	0.063	25.00
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Vegetable Oil	0.063	25.00
Eggs	0.250	100.00
Total Weight: 0.625		

Group Filling/Icing

Ingredient	KG	%
Raspberry filling	0.300	-
Cold water	0.200	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.200	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Total Weight: 0.900		

Group Rum solution

Ingredient	KG	%
Water	0.010	-
Dark Rhum	0.050	-
Total Weight: 0.060		

Yield: 6 pieces x 4 inches-round cake (100 grams)

METHOD

How to do it:

Cake:

1. Mix Pettina Sponge Mix Complete, whole eggs and water at high speed for 5 mins.
2. Scrape down.
3. Gradually add oil while mixing at slow speed for 1 min.
4. Deposit in 4" diameter paper lined pan
5. Bake at 180°C for 15-20 mins.

Filling/Icing:

1. Combine Whip Brite and cold water in a mixing bowl. Mix on high speed using a wire whisk for 5 minutes.
2. Microwave Bakels White Chocolate Truffle on medium heat for 30 seconds. Cool slightly and fold in icing.

Rum Solution:

1. Combine ingredients.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

To Assemble:

1. Divide the cake horizontally.
2. Brush the bottom layer cake with rum solution and apply Les Fruits Raspberry.
3. Place the upper layer of the cake on top of Les Fruits Raspberry
4. Brush the cake with rum solution.
5. Apply icing and decorate as desired.