



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty, Sponge



FINISHED PRODUCT

Cake

RED VELVET CUSTARD CAKE

OVERVIEW

19-168

INGREDIENTS

Group Red Velvet Sponge

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.500	100.00
BAKELS BAKE STABLE CUSTARD MIX	0.030	6.00
Water (1)	0.210	42.00
BAKELS OVALETT	0.040	8.00
Eggs	0.700	140.00
Oil	0.170	34.00
Total Weight:	1.650	

Group Chocolate Custard

Ingredient	KG	%
Egg Yolk	0.180	-
Condensed Milk	0.350	-
Evaporated Milk	0.350	-
APITO CHOCOLATE PASTE	0.010	-
Total Weight:	0.890	

Group Caramel

Ingredient	KG	%
Sugar	0.600	-
Water (1)	0.100	-
Total Weight:		0.700

Yield: 8 cakes (4 inches)

METHOD

How to do it:

1. Make the caramel in a heavy saucepan and pour over the prepared greased baking pans.
2. Make the custard mixture by mixing all the ingredients and straining over the cooled caramel. Set aside.
3. In a stand mixer, whip together group 1 ingredients except oil for 8 minutes at high speed.
4. In a steady stream, pour over the oil and whip for another 1 minute at medium speed.
5. Transfer on top of the custard and bake over baine marie for 45-60 minutes at 180°C.
6. Remove cake from the oven and allow the temperature to cool down.
7. Transfer to a serving tray then refrigerate for at least an hour.
8. Garnish as desired.