

RED VELVET DOME CAKE

OVERVIEW

19-154

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	0.210	42.00
BAKELS OVALETT	0.040	8.00
Eggs	0.650	130.00
Cake Flour	0.050	10.00
Cooking Oil	0.170	34.00
Total Weight: 1.650		

Group Strawberry Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.500	-
BAKELS WHIPPING CREAM	0.500	-
Water (ice cold)	0.300	-
Peanuts	0.100	-
Total Weight: 1.400		

Yield: 10 small dome cakes

METHOD

How to do it:

Red Velvet Sponge:

1. In a stand mixer with whisk attachment, whip all ingredients together (except oil) for 8 minutes on high speed.
2. In a steady stream, pour in the oil and whip for another 1 minute at medium speed.
3. Deposit into a prepared baking sheet and bake for 15 minutes at 180°C.
4. Cool completely.

Strawberry Filling:

1. Place Bakels Whipping Cream in a mixing bowl and cream using paddle on low speed for 1-2 minute or until emulsified. Scrape
2. Add cold water gradually while mixing using a paddle on low speed for 2 minute (until well blended). Scrape.
3. Change attachment.
4. Whip with a wire whisk until desired volume and consistency are achieved.
5. Fold in the roasted peanuts and half of the Les Fruits Strawberry 50%.

Assembly:

1. On a cooled red velvet sponge, spread the remaining half of the Les Fruits Strawberry, and roll.
2. Slice thinly and arrange inside a dome-shaped pan.
3. Fill the whole pan with the strawberry filling, flatten and freeze overnight.
4. Gently remove the cake from the pan and garnish as desired.



DISPLAY CONDITIONS

Frozen



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake