

# RED VELVET TRUFFLES

## OVERVIEW

14-014

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.250	100.00
Eggs	0.025	10.00
Water	0.088	35.00
Oil	0.050	20.00
<b>Total Weight:</b> 0.413		

### Group 2

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.300	120.00
BAKELS ALKALIZED COCOA POWDER	0.075	30.00
Oil	0.030	12.00
<b>Total Weight:</b> 0.405		

### Group 3

Ingredient	KG	%
Cream Cheese	0.250	100.00
<b>Total Weight:</b> 0.250		

**Yield:** 20 pieces x 50g

## METHOD

How to do it:

1. Blend Group 1 on low speed for 1 minute.
2. Scrape down. Blend on medium speed for 5 minutes.
3. Shift to low speed and blend for 1 minute.
4. Deposit 400-g batter in a 9" round cake pan.
5. Bake at 180°C for approximately 30 minutes or until done.
6. Set aside and let it cool.
7. Blend cream cheese on low speed for 3 minutes.
8. Tear the cooled cake to pieces and add the cream cheese. Mix with a fork until marbled in appearance.
9. Place in a bowl. Cover and refrigerate for 3-5 minutes.
10. Using hands or an ice cream scoop, mold cake into balls. Set aside.
11. Melt Fino Dark Chocolate Buttons in a double boiler.
12. Add oil and Bakels Alkalized Cocoa Powder until the consistency and texture becomes smooth.
13. Dip cake balls into melted chocolate.
14. Chill overnight in the refrigerator and serve. The truffles may be kept for 1 month in the refrigerator.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Desserts, Specialty