

# ROCKY ROAD CHOCOLATE CAKE

## OVERVIEW

17-031

## INGREDIENTS

### Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.600	100.00
BAKELS DAIRY BLEND	0.075	12.50
Water	0.300	50.00
BAKELS OVALETT	0.012	2.00
Eggs	0.150	25.00
Total Weight: 1.137		

### Group Frosting

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.100	-
BAKELS WHIPPING CREAM	0.350	-
Cold water	0.105	-
Total Weight: 0.555		

### Group Garnish 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.200	100.00
BAKELS BUTTEROILS SUBSTITUTE	0.025	12.50
Water	0.100	50.00
Eggs	0.050	25.00
Total Weight: 0.375		

### Group Garnish 2

Ingredient	KG	%
Marshmallows	-	-
BAKELS WHIPPING CREAM	0.250	-
Cold water	0.075	-
BAKELS DARK CHOCOLATE FUDGE	0.200	-
Peanuts (crushed)	-	-
FINO DARK CHOCOLATE CHIPS	0.010	-
Total Weight: 0.535		

Yield: 8" x 4" cake

## METHOD

How to do it:

For the Cake:

1. Whisk Fino Choco Cake Mix, eggs, Ovalett and water 5 minutes on high speed.
2. Fold in the Bakels Butter Compound.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

3. Deposit in a greased and lined 8" round pan.
4. Bake at 180°C for 40 minutes.

For the Frosting:

1. Place whipping cream and cold water in a mixing bowl using a paddle attachment for 2 minutes.
2. Change the paddle to a whisk and whisk on high speed for 3 minutes. Add the Choco Fudge until well incorporated.

For Garnish 1:

1. Whisk Fino Choco Cake Mix, eggs and water for 5 minutes on high speed.
2. Fold in Butta BOS.
3. Deposit in greased and lined 8" round pan.
4. Bake at 180°C for 40 minutes.
5. Once baked, cut into cubes and bring back to oven for 15 minutes or until brittle.

For Garnish 2:

1. Place whipping cream and cold water in a mixing bowl using a paddle attachment for 2 minutes.
2. Change the paddle to a whisk and whisk on high speed for 3 minutes. Add the Choco Fudge until well incorporated.
3. Use the marshmallows, crushed peanuts and Apito Chocolate chips as garnish.

Assembly:

1. Cut the baked Fino Choco Cake mix into four. Alternately put chocolate frosting with the garnish sponge in the middle.
2. Cover with frosting.
3. Garnish.