

SPICED APPLE MOUSSE CAKE

OVERVIEW

11-066

INGREDIENTS

Group Cake Base

Ingredient	KG	%
BAKELS MUFFIN MIX	0.250	100.00
Eggs	0.100	40.00
Vegetable Oil	0.070	28.00
Water	0.056	22.40
APITO LEMON PASTE	0.005	2.00
FINO MEAL BASE	0.025	10.00
Total Weight: 0.506		

Group Ginger Mousse

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.160	100.00
Cold water	0.080	50.00
All Purpose Cream	0.080	50.00
Fresh ginger juice	0.009	5.60
Gelatin Powder	0.006	2.40
Hot Water	0.048	19.20
Total Weight: 0.383		

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.300	-
Total Weight: 0.300		

Yield: 2 x 6" round cake

METHOD

How to do it:

Cake Base:

1. Mix all ingredients for cake base except vegetable oil for 1 minute on low speed.
2. Scrape and continue mixing for 4 minutes on medium speed.
3. Gradually add oil and continue mixing for 1 minute on low speed.
4. Deposit in 6-inch round pan and bake at 180oC until cake tester comes out clean.
5. Cool completely.

Ginger Mousse:

1. Combine Whip Brite Powder, cold water and all-purpose cream in a mixing bowl and whisk on slow speed for 30 seconds. Shift to high speed and whisk for 1 minute.
2. Add fresh ginger juice and whisk on slow speed for 30 seconds.
3. Dissolve gelatin powder in hot water.



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses

4. Slowly add gelatin and mix for 30 seconds on slow speed.
5. Apply on cake base and keep frozen.
6. Apply Les Fruit Apple as topping. Keep frozen.