

STRAWBERRY BAVARIAN CHOCOLATE CAKE

OVERVIEW

14-040

INGREDIENTS

Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Water	0.200	50.00
Eggs	0.100	25.00
Butter	0.050	12.50
BAKELS OVALETT	0.008	2.00
Total Weight: 0.758		

Group Filling/Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.250	100.00
Cold water	0.125	50.00
BAKELS BAVARIAN CREAM	0.100	40.00
APITO STRAWBERRY PASTE	0.002	0.80
Total Weight: 0.477		

Yield: 1 x 8" round cake

METHOD

How to do it:

Cake:

1. Combine all ingredients.
2. Using wire whisk, mix on low speed for 30 seconds.
3. Shift to high speed and mix for 4 minutes.
4. Shift to low speed and mix for 30 seconds.
5. Pour batter in a lined pan.
6. Bake at 180°C for 15-20 minutes.
7. Apply filling and decorate.

Filling/Icing:

1. Mix Bakels Whipping Cream with a paddle on high speed for 3 minutes.
2. Shift to a wire whisk. Whip Bakels Whipping Cream on high speed for 5 minutes while gradually adding water.
3. Fold in Apito Strawberry Paste and Bakels Bavarian Cream.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake