

# **STRAWBERRY BAVARIAN CHOCOLATE CAKE**

## **OVERVIEW**

14-040

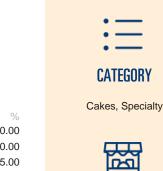
### **INGREDIENTS**

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

0.100

0.002

Total Weight: 0.477



40.00

0.80

## FINISHED PRODUCT

**DISPLAY CONDITIONS** 

Chilled

Cake

#### Yield: 1 x 8" round cake

BAKELS BAVARIAN CREAM

APITO STRAWBERRY PASTE

## 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.

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