

TRES CAPA DULCE TARTA

OVERVIEW

15-025

INGREDIENTS

Group Red Velvet Layer

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.150	100.00
Oil	0.030	20.00
Water	0.059	39.00
Total Weight:		0.239

Group Cheesecake Layer

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.200	100.00
Water	0.150	75.00
Total Weight:		0.350

Group Icing

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.150	-
Water	0.150	-
Chocolate cookies (crushed)	0.100	-
APITO COOKING CHOCOLATE (melted)	0.100	-
Chocolate cookies	0.100	-
Total Weight:		0.600

Yield: 1 x 6" round cake

METHOD

How to do it:

Red Velvet Layer:

1. Combine Bakels Red Velvet Cake Mix, oil and water in a mixing bowl. Mix on medium speed for 5 minutes using a wire whisk.
2. Deposit in a 6" round pan.
3. Bake at 180°C for 25 minutes.

Cheesecake Layer:

1. Whisk all ingredients for the cheesecake layer on high speed for 1 minute. Scrape down.
2. Whisk on high speed until light, approximately 3-4 minutes.
3. Deposit in the same pan (on top of the red velvet layer).



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

Icing:

1. Combine Whip Brite and water in a mixing bowl. Whisk on high speed for 5 minutes.
2. Get 200g of the whipped icing and combine it with the crushed chocolate cookies.
3. Leave 100g of the icing plain.

Assembly:

1. Apply the icing with crushed chocolate cookies on the cake. Use the plain icing to pipe rosettes on top.
2. Drizzle with melted Apito Cooking Chocolate.
3. Top with chocolate cookies.