

TRES CHOCO BAR

OVERVIEW

10-111

INGREDIENTS

Group Cake

Ingredient	KG	%
Cake Flour	0.700	100.00
BAKELS CAKE CONCENTRATE	0.035	5.00
BAKELS SHORTENING	0.109	15.50
BAKELS MARGARINE SPECIAL	0.109	15.50
Sugar	0.455	65.00
BAKELS BALEC LACTO ALBUMEN	0.040	5.70
BAKELS ALKALIZED COCOA POWDER	0.070	10.00
Baking soda	0.005	0.70
Water	0.728	104.00
Total Weight: 2.250		

Group Filling

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.080	-
Water	0.080	-
APITO CHOCOLATE PASTE	0.004	-
BAKELS UNIFIL STRAWBERRY	0.020	-
Total Weight: 0.184		

Yield: 36 bars (3"x3")

METHOD

How to do it:

Cake:

1. Combine Bakels Shortening, Bakels Margarine and sugar and blend for 10 minutes on medium speed.
2. Gradually add dry ingredients alternately with the wet ingredients while mixing on low speed.
3. Shift to medium speed and mix for 1 minute.
4. Deposit in two lined jelly roll pans.
5. Bake at 180°C until done, around 12-15 minutes.
6. Depan and cool.

Filling and Assembly:

1. Mix Bakels Whipping Cream and cold water on high speed for 5 minutes using a paddle. Scrape.
2. Switch to wire whisk and mix further on high speed for 5 minutes.
3. Add Apito Chocolate Paste and mix until color is uniform.
4. Spread Unifil Strawberry on one cake sheet followed by the chocolate icing.
5. Place second cake sheet on top to make a sandwich.
6. Slice into bars and decorate with powdered sugar.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line