

TRIPLE CHOCOLATE SURPRISE

OVERVIEW

12-037

INGREDIENTS

Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50
Water	0.200	50.00
Eggs	0.100	25.00
Gourmet Raspberry with Seeds Jam	0.050	12.50
Pecans (crushed)	0.025	6.25
Total Weight:	0.825	

Group 2

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.150	-
APITO PEPPERMINT PASTE	0.001	-
Total Weight:	0.151	

Group 3

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.300	-
Pecan	0.030	-
BAKELS DIAMOND GLAZE GOLD	0.010	-
Strawberries	0.015	-
Total Weight:	0.355	

Yield: 2 pieces of 6" x 18" cake

METHOD

How to do it:

Cake:

1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute on low speed for 1 minute.
2. Add water and eggs. Mix on medium speed for 4 minutes.
3. Add Frutojam Gourmet Rapsberry with Seeds and crushed pecans and mix on low speed for 1 minute.
4. Place batter in a jelly roll pan.
5. Bake at 180°C.

Filling:

1. Mix Bakels Dark Choco Fudge and Apito Peppermint Paste.

Topping:

1. Melt Apito Cooking Chocolate.
2. Add crushed pecan.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line



BAKERY INGREDIENTS SINCE 1904

www.bakelsph.com

Assembly:

1. Cut cooled cake in half.
2. Spread filling in between layers.
3. Cover cake with melted Apito Cooking Chocolate-pecan mixture.
4. Top with Diamond Glaze Gold and fresh strawberries.