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CATEGORY

Confectionery



**FINISHED
PRODUCT**

Cake

CHOCOLATE CAKE WITH SALTED CARAMEL PROFITEROLES

INGREDIENTS

Group 1. Soft chocolate cake

Ingredient

[Bakels Choc Muffin & Cake](#)

[Bakels Bakery Margarine](#)

Egg

KG

1.000

0.550

0.500

Total Weight: 2.050

Group 2a. Profiteroles

Ingredient

[Bakels Choc Muffin & Cake](#)

[Bakels Bakery Margarine](#)

Wheat flour

KG

0.400

0.400

0.200

Total Weight: 1.000

Group 2b. Petit Choux

Ingredient

Water 50 °C

Bakels Choux Paste Complete

KG

1.500

1.000

Total Weight: 2.500

Group 3. Chocolate crunch

Ingredient

[Bakels No Bake Slice Choc SG](#)[Bakels Bakery Margarine](#)

Water

KG

1.500

0.200

0.100

Total Weight: 1.800**Group 4. Chocolate mousse**

Ingredient

Full fat milk

[Bakels Fond Suisse](#)

Whipped double cream

[Bakels Dark Truffle](#)

KG

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0.300

0.300

0.200

Total Weight: 0.800**Group 5. To assemble the cake**

Ingredient

[Bakels Dark Truffle](#)[Bakels Millionaires Caramel](#)[Bakels Diamond Glaze Chocolate](#)

KG

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Total Weight: 0.000**METHOD**

1. Mix Bakels Choc Muffin & Cake and the margarine with a paddle. Add the eggs gently and mix to a homogeneous batter. Spread to about 1 cm thick in a 18 cm ring and bake in 180 °C for approx. 15 min.

2a-b. Mix Bakels Choc Muffin & Cake, margarine and wheat flour to a shortcrust pastry. Wrap in plastic and cool. Mix Bakels Choux Paste Complete with the hot water and pipe small balls. Roll out the chocolate shortpastry and push out round portions and cover the balls.

Bake in 150 °C.

3. Mix Bakels No Bake Slice Choc SG with water and add melted margarine. Spread out a thin layer in the ring where to make the finished cake.

4. Whisk milk, double cream and Bakels Fond Suisse at high speed for approx. 5 min. Add the melted truffle.

5. Spread a thin layer of Bakels Dark Truffle on the chocolate crunch. Place the soft chocolate cake on top.

Add a layer of chocolate mousse and spread evenly. Place in the freezer. Fill the profiteroles with Bakels Millionaires Caramel. When the mousse is frozen, coat the top of the cake with a thin layer of Bakels Diamond Glaze Chocolate. Remove the cake from the ring and decorate with the profiteroles.