



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery, Industry



## FINISHED PRODUCT

Cake

# CHOCOLATE SHEET CAKE

## INGREDIENTS

### Group Capsule

Ingredient

	KG
Egg	0.720
Water	0.354
Rapeseed oil	0.450
Sugar	0.680
Cocoa powder	0.120
<u>Silky Cake</u>	0.320
Wheat flour	0.500

**Total Weight: 3.144**

### Group Chocolate mousse

Ingredient

	KG
Bakels Chocolatemousse	0.200
Water	0.250
Heavy cream	1.000

**Total Weight: 1.450**

### Group Topping

Ingredient

	KG
<u>Bakels Dark Truffle</u>	0.400

**Total Weight: 0.400**

## METHOD

1. Capsule: Mix all ingredients for 1 minute at low speed with a paddle. Scrape down and mix for another 6 minutes at middle speed. Fill up 2000 g in a 40x30 capsule and bake at 140 degrees for 60 minutes.
2. Chocolate mousse: Whisk water and Bakels Chocolate mousse, add the lightly whipped cream carefully.
3. Cut the chocolate sheet cake horizontally in 2 pieces and put back 1 piece in the tin. Spread the mousse evenly and put back the second layer. Put to freezer.
4. Finish with Dark Truffle and cocoa powder.