



**DISPLAY  
CONDITIONS**

Chilled



**CATEGORY**

Confectionery



**OCCASION**

Summer, Valentines Day



**FINISHED  
PRODUCT**

Cake

# CHOCOLATE CAKE WITH STRAWBERRY

## INGREDIENTS

**Group 1**

Ingredient

Egg	0.720
Water	0.340
Oil	0.450
Sugar	0.680
Cocoa	0.120
<b><u>Bakels Silky Cake PF</u></b>	0.320
Wheat flour	0.500
<b><u>Bakels Les Fruits Fruit Fillings 70%</u></b>	-
<b><u>Bakels Truffle With Strawberry Flavour</u></b>	-

**Total Weight: 3.130****METHOD**

1. Mix all ingredients for 1 minute at low speed with a paddle.
2. Scrape down and mix for another 6 minutes at medium speed.
3. Baking temperature: 150°C.
4. Oven time: approx 50 minutes.
5. Cut the cooled chocolate sheet cake horizontally into 3 layers.
6. Pipe a small circle of Les Fruits Strawberry in the center and pipe whipped Truffle with Strawberry Flavour around on the first layer.
7. Do the same moment on the second layer.
8. Cover the whole cake with the whipped Truffle with Strawberry Flavour and burn the truffle a little bit with a burner to give it some colour.
9. Decorate as desired.