



DARK TRUFFLE CAKE

INGREDIENTS

Group Sponge

Ingredient

	KG
Egg	0.720
Water	0.340
Rapeseed oil	0.450
Sugar	0.680
Cocoa powder	0.120
<u>Silky Cake</u>	0.320
Wheat flour	0.500

Total Weight: 3.130

Group White Speculuus Sandwich

Ingredient

	KG
Bakels Speculoos Crumb	0.500
Butter	0.200
<u>Bakels Chockex Premium White</u>	-
<u>Bakels Truffle White</u>	-

Total Weight: 0.700



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Cake, Gateaux

Group Dark Truffle Sticks

Ingredient

Water

[Bakels No Bake Chocolate](#)

Butter

[Bakels Chockex Premium Dark](#)

KG

0.100

1.000

0.200

-

Total Weight: 1.300

Group Meringue Decor

Ingredient

[Bakels Actiwhite](#)

Water

Sugar

KG

0.100

1.000

2.200

Total Weight: 3.300

METHOD

1. Sponge: Mix all ingredients with a paddle at low speed for 1 minute. scrape down and mix for another 6 minutes at medium speed. Fill up 500 g in 18cm rings and bake at 150 degrees for 55 minutes.
2. Cut the cooled off sponge in 3 layers. Pipe or spread 120 g of Dark Truffle on one layer and repeat with the second layer. Top with the third layer and spread truffle on the top and on the side of the gateau to cover it completely.
3. White Specolus Sandwich: Mix the melted butter with Specolus crumbs. Roll out 5mm thick between 2 silicon maths. Stamp out 3cm circles and pipe a dot with White Truffle and put a second circle on top. Cover with white Chockex
4. Dark Truffle Sticks: Mix No-bake with water. Mix in the melted butter to a humogen mixture. Roll out 5 mm thick between 2 silicon maths and put on freezer. Cut 1 cm wide lengths and and pipe some Dark Truffle on top. Cut in desired sizes and cover with Chockex Dark.
5. Meringue: Mix water well with Bakels Actiwhite and set aside. Add the sugar and heat in microwave until the sugar is dissolved. Whisk at medium speed until full volume on the meringue. Pipe length with a flat nozzle and sprinkle some Bakels No-Bake on top, dry at 100 degrees for about 1 hour.