




CATEGORY

Confectionery



OCCASION

Autumn, Winter



**FINISHED
PRODUCT**

Dessert

SNOWBOMB

INGREDIENTS

Group Cake

Ingredient	KG	%
Bakels Choc Muffin and Cake Complete PF	1.200	57.80
Margarine	0.300	14.50
Water	0.175	8.40
Bakels Dark Truffle	0.150	7.20
Syrup Dark	0.200	9.60
Rapeseed oil	0.050	2.41
Total Weight:	2.075	

Group Mousse

Ingredient	KG	%
Bakels Fond Royale Vegan	0.200	22.20
Water	0.500	55.60
Bakels Truffle White	0.100	11.10
Whipped cream	0.250	27.80
Bakels Dark Truffle Soft	-	-
Total Weight:	1.050	

Group Topping

Ingredient	KG	%
Superglaze Neutral	-	-
Coconut flakes	-	-
Total Weight:	0.000	

METHOD

Cake

1. Blend 4 min slow speed with a beater.
2. Pipe the batter in a desired silicone mould.
3. Bake at 180 °C for 25 min.

Mousse

1. Blend Bakels Fond Royal with water for 5 minutes. Add the melted truffle and the whipped cream.
2. Fill desired form with the mousse and pipe the cocoa cream.

Topping

1. Heat the Super Glaze to 45-55 degrees and dip the pastry. Sprinkle with coconut flakes and place the cake on your brownie cake.