



CATEGORY

Confectionery



OCCASION

Vegan



**FINISHED
PRODUCT**

Cake

VEGAN CHOCOLATE MOUSSE CAKE

INGREDIENTS

Group Cake base

Ingredient

[Bakels Vegan Cake Mix](#)

Rapeseed oil

Water

KG

1.000

0.400

0.400

Total Weight: 1.800

Group Filling/decoration

Ingredient

[Bakels Les Fruits Blueberry](#)

[Bakels Chockex Premium Dark Vegan PF](#)

[Bakels Diamond Glaze Neutral](#)

[Aromatic Natural Citrus](#)

[Bakels Dark Truffle Vegan PF](#)

KG

0.150

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0.200

Total Weight: 0.350

Group Mousse

Ingredient

Bakels Fond Royale

Water

Vegan Cream

KG

0.200

0.500

0.250

Total Weight: 0.950

METHOD

Method part 1

Mix all the ingredients with a wing on low speed.

Scrape down the edges and mix for 6 minutes on medium speed.

Fill the desired shape/ring almost up to the edge. Bake at 180°C deck oven/160°C rack oven for approx. 50 minutes.

Method part 2

Divide the cake bases into two layers.

Spread about 150 g Les Fruits Blueberries on the first layers.

Place the cake in a ring with a plastic strip.

Make a smaller ring of the second layer and place it in the middle.

Method part 3

Whisk Fond Royale Vegan and water until slightly thickened.

Melt Vegan Dark Truffle and mix it well together.

Add whipped vegan cream and blend.

Method part 4

Pipe the mousse up to the edge of the ring.

Freeze the cake.

Decorate as desired.