



**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Valentine's Day

I "LOVE" MINI CHOCOLATE CAKES

OVERVIEW

(Recipe makes 22 Mini Cakes)

INGREDIENTS

Group 1

Ingredient

Bakels Choc Victoria Sponge Cake Mix

Eggs

Water (l)

Chockex Chips Dark

Bakels Delight Imitation Cream (II)

Bakels Choccomousse Mix

Cold Water

Bakels Delight Imitation Cream (II)

Bakels Dark Choc Block for shavings

KG

1.000

0.300

0.250

0.500

0.250

0.500

0.600

0.400

0.440

Total Weight: 4.240

METHOD

1. Place Bakels Choc Victoria Sponge Cake Mix, Eggs and Water into a mixing bowl and blend on slow speed to disperse powders.
2. Stop the mixer and scrape down.
3. Mix using a flat beater for 6 minutes on medium speed.
4. Scale as desired into mini cake tins or muffin tins prepared with Tinglide.
5. Bake at ±180°C for ±45 minutes or until baked.

6. Melt the Chockex Chips Dark in a bowl.
7. Add the Bakels Delight to the melted Chockex to form a Ganache.
8. Place the mini cakes on to a metal cooling rack and pour 80g ganache over each cake to cover.
9. Place Cold water, Bakels Delight (II) and Choccomousse Mix into a bowl.
10. Blend on slow speed for 1 minute.
11. Stop the mixer and scrape down.
12. Whisk for 5 minutes on fast speed.
13. Decorate each cake with 70g chocolate mousse and 20g chocolatesavings.