



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, Celebration, Festive, Summer



FINISHED PRODUCT

Cake, Sweet Food, Sweet Good

CAKE IN A CUP

INGREDIENTS

Group A

Ingredient	KG
<u>APITO CHOCOLATE MOIST CAKE MIX</u>	1.000
Eggs	1.400
Water	0.250
<u>OVALETT SPECIAL</u>	0.030
Corn Oil	0.250
Total Weight:	2.930

Group B

Ingredient	KG
Mousse Mix Neutral	0.200
Water	0.250
Whipping Cream	1.000
<u>Vanilla Compound with Seeds</u>	0.015
Total Weight:	1.465

METHOD

1. Add all the ingredients (A) except corn oil.
2. Beat the mixture with whisk at a slow speed for 1 minute and 3 minutes at high speed or until triple volume.
3. Lastly, slowly add in corn oil slow speed 1 minute or until mix well.
4. Bake the sponge at 180°C for 25 minutes or until fully cooked.

Cara-cara

1. Masukkan semua bahan (A) kecuali minyak jagung.
2. Pukul adonan dengan pukul pada kelajuan perlahan selama 1 menit dan 3 menit pada kelajuan tinggi atau sehingga isipadu tiga kali ganda.
3. Akhir sekali masukkan minyak jagung perlahan-lahan 1 menit atau sehingga sebat.
4. Bakar span pada suhu 180°C selama 25 menit atau sehingga masak sepenuhnya.

Vanilla Mousse Mix - Group B

1. Use whisk mix mousse mix and water until combine.
2. Add in soft peak whipping cream fold well
3. Lastly, add in vanilla compound fold well.

Cara-cara

1. Gunakan whisk mix mousse mix dan air hingga sebat.
2. Masukkan soft peak whipping cream lipat sebat.
3. Akhir sekali masukkan sebatian vanilla lipat sebat.

Assemble

1. Put a layer of chocolate moist sponge into dessert cup.
2. Next put a layer of Bakels Les Fruits Dark Cherry 50%.
3. Then pipe a layer of vanilla mousse mix.
4. Repeat step 1,2 and 3 again.
5. Finally decorate with chocolate decoration.

Cara-cara

1. Letakkan lapisan span lembap coklat ke dalam cawan pencuci mulut.
2. Seterusnya letakkan lapisan Bakels Les Fruits Dark Cherry 50%.
3. Kemudian paipkan lapisan campuran mousse vanila.
4. Ulangi langkah 1,2 dan 3 sekali lagi.
5. Akhir sekali hias dengan hiasan coklat.