



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Cakes, Muffins & Sponge Products, Filling, Icing & Topping, Other Products



## OCCASION

Afternoon Tea, BBQ, Celebration, Christmas, Festive, Summer



## FINISHED PRODUCT

Brownie, Cake, Dessert, Sponge, Sweet Food, Sweet Good

# CHOCOLATE ORANGE YOGURT

## INGREDIENTS

### Group A1

Ingredient	KG
<a href="#">Bakels Chocolate Chips Muffin Mix (Reduced Sugar)</a>	0.500
Eggs	0.200
Water	0.100
<b>Total Weight:</b>	<b>0.800</b>

### Group A2

Ingredient	KG
<a href="#">BAKELS BUTTA BLENDS</a>	0.100
<b>Total Weight:</b>	<b>0.100</b>

### Group B1

Ingredient	KG
<a href="#">Mousse Mix</a>	0.100
Water	0.100
<b>Total Weight:</b>	<b>0.200</b>

## Group B2

Ingredient

[Apito Orange Paste](#)

Whipped cream

Low-fat Yogurt

KG

0.028

0.200

0.300

**Total Weight:** 0.528

## Group C

Ingredient

Gelatine powder

Water

KG

0.010

0.050

**Total Weight:** 0.060

## Group D

Ingredient

[Bakels Orange Filling](#)

KG

0.300

**Total Weight:** 0.300

## METHOD

1. Beat all ingredients (A1) on medium speed for 3mins.
2. Add ingredient (A2) on low speed until mix evenly.
3. Deposit batter into a 12"x12" baking tray and bake at 160°C for 25min then set it aside to cool.
4. Mix well ingredient (B1) and set it aside.
5. Fold all ingredients (B2) and prepare a glass. Pour the first layer and set into the freezer for 30mins.
6. Mix all ingredients (C) and let it rest for 5mins, then heat up to 100°C.
7. Fold in ingredient (D) until evenly mix then pour into the glass as a second layer and set into the freezer for 30mins.
8. Cut your desired shape from the cake and place in on the surface and finally decorate according to your desired preference and it is ready to be served.