



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products, Glazes, Dips, Flans &
Gels



OCCASION

Afternoon Tea, Celebration,
Valentine's Day



FINISHED PRODUCT

Cake, Confectionery, Dessert,
Sweet Food, Sweet Good

KISSES CAKE POP

INGREDIENTS

Group A1

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	0.500
Water	0.125
Eggs	0.500
Total Weight:	1.125

Group A2

Ingredient	KG
Corn Oil	0.125
Total Weight:	0.125

Group B1

Ingredient	KG
Mousse Mix	0.500
Water	0.125
Total Weight:	0.625

Group B2

Ingredient	KG
Whipped cream	0.500
Red Coloring	0.001
Total Weight:	0.501

Group B3

Ingredient	KG
Bakels Les Fruits Strawberry 50%	0.200
Total Weight:	0.200

Group C1

Ingredient	KG
White Chocolate (melted)	0.500
Corn Oil	0.100
Total Weight:	0.600

Group C2

Ingredient	KG
Dried Cranberries (Chopped)	0.100
Total Weight:	0.100

METHOD

1. Beat all ingredients (A1) on high speed for 7mins.
2. Gradually add in ingredient (A2) and mix evenly. Pour batter into 14" x 14" baking tray and bake it at 180°C for 15mins and set it aside to cool.
3. Hand whisk all ingredients (B1) until evenly combined.
4. Add in all ingredients (B2) and continue to mix well then set it aside.
5. Use a mini mousse ring and put 1 layer at the bottom.
6. On the 2nd layer, use ingredient (B3) and put a layer of sponge cake on top.
7. Finally, use the mousse cover the whole cake and freeze up to 4hrs.
8. Mix all ingredients (C1) until evenly combined then add in ingredient (C2).
9. Remove the mousse cake from the freezer and cover whole cake with the white chocolate cranberries topping and then set it aside.
10. Finally, cut any shape to your preference and decorate it.